May 10
Official Magazine of the American Culinary Federation

The National Culinary Review™

Chicago Shimmer 12
Striking Oil 16
Garlic Makes the Cut 32
Small Treats 40

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Cover photo: Eric Futran

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By Michael Ty, CEC, AAC

California Here We Come . . .

It is that time of year when we need to make arrangements to attend our annual national convention. This year we will be in Anaheim, Calif., and the Anaheim Marriott will be our headquarters hotel.

We have worked hard this past year to renegotiate the next four years' room rates for our national conventions, and this year's hotel room rate will be $139 per night. In addition, we have reduced our registration rate from $599 last year for a culinarian, professional culinarian and allied/associate member to $450, providing you stay at the Anaheim Marriott for a minimum of four nights. By staying at the Anaheim Marriott, you will enjoy better accessibility to the convention activities and networking opportunities with colleagues and friends. The senior, junior and student registration rate is $425.

The official dates for the convention are August 2-5, 2010, but my recommendation is to come in as early as Sunday morning, August 1, and plan to leave Friday, August 6. We have many different and new activities at this year's convention. I would like to share some of the highlights with you.

First, we will kick off our convention with a From the Kitchen Serving the Community service day, Saturday, July 31, which was conceptualized from an event that I had the opportunity to participate in with the Marriott Corporation called, "The Spirit to Serve." A similar event was held at the Central Regional Conference hosted by ACF Chefs of Milwaukee Inc. in 2007. During the conference, the chapter arranged to have ACF chefs arrive a day early to give back to the local community by volunteering their talents.

For those who plan to arrive early, we will have a members' lounge in my president's suite at the hotel from 10 a.m. to 4 p.m. on Saturday and Sunday only. This will be a place for you to relax and have refreshments while you are waiting for your room. In addition, there will be a couple of notebook computers with Internet access, and a Wii game set and pool table for your entertainment.

Sunday, we are offering four hands-on workshops for a nominal fee for those who purchase full registrations, including Fruit and Vegetable Carving with Joseph Poon and Sugar Pulling with Thomas Trevethan, CEPC. Class size is limited, and advanced registration is recommended. We will have a reception that evening, and ACF Orange Empire Chefs & Professional Cooks Association is offering a progressive dine-around.

On Monday, the 1st Annual Chefs Golf Classic, hosted by the American Academy of Chefs, will be held at the Anaheim Hills Golf Course. The registration fee is $50, which includes transportation, gifts, golf fees and prizes. The event will benefit the Academy and a future retirement package for our members.

Also on Monday, we have planned a day in Los Angeles for spouses and significant others that includes being part of the studio audience for "The Price is Right." We have secured 30 tickets for the morning program and 30 for the afternoon program. Please be advised that this event is only for spouses and significant others. Chefs cannot participate.

Luis Fernando Mojica, center, a student at Elgin Community College, Elgin, Ill., and a member of ACF Windy City Professional Culinarians Inc., is congratulated on his Central Region Cutting Edge Award by Michael Ty, left, and Chas Boydston, HAAC, president, ACF Chicago Chefs of Cuisine Inc.

ACF Culinary Youth Team USA tryouts will be held late Monday afternoon at the Anaheim Convention Center. That evening, we will have a reception for convention delegates.

On Tuesday, the host chapter will offer a day at the beach. The cost has not been finalized, but the price will include transportation and a picnic-style lunch. This event is for spouses/significant others/families. Chefs cannot participate.

Please plan to attend this year's trade show, where we will hold our annual competitions and the American Culinary Federation National Championship featuring the five branches of the military competing for the gold. The trade show is also where we have opportunities to network with our sponsors and exhibitors. Included in the trade show is a wellness center, with blood-pressure checks, massage-therapy booths and many more offerings that could assist us in working toward a healthier tomorrow.

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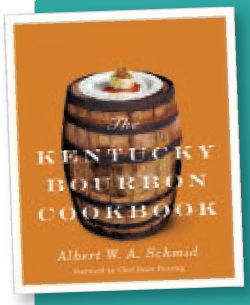
Recipe contests

Foodservice chefs, including commercial, noncommercial, independent and chain chefs, are invited to enter Avocados from Mexico's The Amazing Avocado Chef Recipe Contest now through June 30 for a chance to win $2,500 or a trip to The Culinary Institute of America's Latin Flavors Conference in San Antonio. Roberto Santibañez and a panel of foodservice professionals will judge recipe entries in the ethnic-inspiration and comfort-food-classic categories on creativity and originality, taste and appearance, visible use of avocados, nutrition and health benefits, ease of preparation, and execution and how they fit on the menu. The winner will be announced in August. For more information, visit www.theamazingavocado.com/recipecontest.

The third annual America's Best Raisin Bread Contest, presented by the California Raisin Marketing Board, is open to culinary professionals and students now through Aug. 16. Nine finalists from each professional category and three finalists from each student category will be selected in September to participate in the final bake-off at the American Institute of Baking, Manhattan, Kan., Oct. 14-16. Winners will receive a five-day California vacation. For more information, visit www.LoveYourRaisins.com. E-mail your raisin bread and raisin bakery products entry to bakercogs@sbcglobal.net.

Courtney Lipkins' Honey Nut Raisin Bread, 2009 artisan grand-prize winner.

New reads!



The Kentucky Bourbon Cookbook (The University Press of Kentucky, 2010) by Albert Schmid

In *The Kentucky Bourbon Cookbook*, Albert Schmid, CEC, CCE, CCA, a member of ACF Kentucky Chapter, recounts bourbon lore, food traditions and Kentucky history while sharing his best collection of recipes featuring bourbon. From classic Kentucky cocktails such as the Mint Julep to bourbon-inspired desserts such as Bourbon-Pecan Crème Brûlée with Chocolate Sauce, the book offers recipes for every course. For more information on *The Kentucky Bourbon Cookbook* ($24.95), visit www.kentuckypress.com.

The Oxford American, a national literary and cultural magazine, released its second Southern Food issue in March. John T. Edge, director of the Southern Foodways Alliance and *The Oxford American's* food columnist, is guest editor of the latest edition, which examines the new horizon of Southern cuisine. Highlights include food critic Todd Kliman on the trail of Peter Chang, an elusive Chinese chef; John Kessler on three African-American chefs whose haute soul cuisine blends old and new traditions and breaks unspoken barriers; and Brett Anderson's profile of a white sushi savant in Texas. To purchase the 2010 Southern Food issue ($5.95), visit http://store.oxfordamerican.org/ProductDetails.asp?ProductCode=Issue+68.

U.S. cheesemakers dominate international competition

The 2010 World Championship Cheese Contest, the largest international cheese and butter competition in the world, took place in Madison, Wis., in March. U.S. cheesemakers dominated the competition, earning gold medals in 51 of the total 79 cheese and butter categories. Canada and the Netherlands came in second, with five gold medals apiece. Denmark earned four gold medals.

Among U.S. states, Wisconsin took home the most medals, with 21 gold medals. Companies that earned gold medals include BelGioioso Cheese, Inc., Land O'Lakes Inc. and Meister Cheese Company. To view photos and complete results from the 2010 competition, visit www.worldchampioncheese.org.

Insider
Matt Gordon

Founding Partner/Executive Chef
Urban Solace
San Diego

What kind of dining experience awaits guests at Urban Solace?

We strive to have a neighborhood-bistro feel. Guests will be treated to an amazing vibe created by every staff member in the restaurant, from the host to the dishwasher. Our service staff is trained to be unobtrusive yet completely accommodating at the same time. They know the menu, cocktail selection and wine list back to front, and if they get stumped, they seek help; we never guess. A manager or owner touches every table, and even the slightest misstep is handled by a manager or owner. We take our business seriously, but try to make it relaxed, fun and just a little less formal than our guests may expect.

Describe the food.

Classic dishes flipped on their heads. It's a fun menu at Urban Solace, with many, many layers of flavor in each dish. All the food is recognizable: meatloaf, mac 'n' cheese, braised beef, etc. We do a flavorful Not Your Momma's Meatloaf with ground fresh lamb, figs, feta and tons of fresh herbs ground in. Duckaroni is becoming a cult favorite, featuring mac 'n' cheese with duck confit, scallions, roast garlic, blue cheese and arugula, topped with bacon-biscuit breadcrumbs. My personal favorite is Braised Brandt Farms Beef Cheek with smoked tomato jam and whipped white sweet potatoes.

In what ways are diners more adventurous these days?

I am thrilled with how trusting our guests are when we decide to play. Back in 2007, we were concerned about whether we'd be able to convince our diners to go for beef cheeks, pork belly, frog legs, lamb ribs, etc., all of which have become winners on the menu. I certainly credit the media, food-related television programming and the like in broadening people's horizons a bit and encouraging them to try new things.

Talk about using naturally produced ingredients in your dishes.

This is simply a no-brainer. It's how we cook at Urban Solace. We buy our meat, through three suppliers, from five different farms. We use a special produce company that goes to great lengths to provide us with the best available produce from local and regional farms. We get an egg delivery twice a week from a local couple, and we

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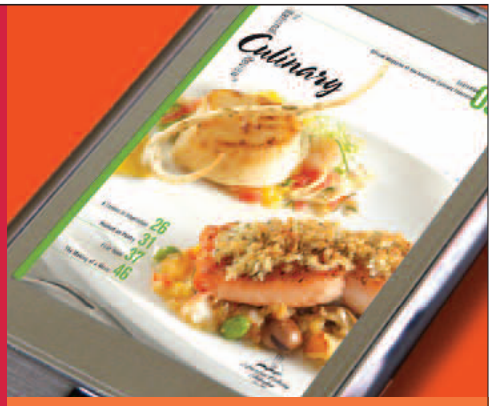

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American Culinary Federation since 1929

Applications for CEIP program now being accepted

Applications for the second session of the Culinary Enrichment and Innovation Program (CEIP) are being accepted now through June 15. Created by The Culinary Institute of America (CIA) and Hormel Foods, and launched at the CIA in 2008, CEIP is the only professional-development program to offer advanced-management training specifically designed for skilled commercial and noncommercial chefs.

Sixteen chefs will be selected for the 2012 class and will attend four three-day sessions at the CIA over a period of 18 months. To apply for the 2012 class, professionals must have at least five years experience and proven culinary and leadership skills. For more information, visit www.ceipinfo.com. The program runs October through April 2012.

AHF announces inaugural chapters

The Association for Healthcare Foodservice (AHF), the only professional society dedicated to professionals and suppliers in the self-operated healthcare foodservice industry, Louisville, Ky., announced approval of the following seven inaugural regional chapters in March: Chicago Midwest Chapter, Florida Chapter, Hoosier Chapter, North Central Texas Chapter, Oregon Chapter, Southern Wisconsin Chapter and Washington State Chapter. The inaugural AHF chapters represent more than 500 local healthcare foodservice professionals. For more information, visit www.healthcarefoodservice.org.

Food associations honored

Seven associations were recognized for more than 10 years of participation and $2.5 million in cumulative contributions to the nonprofit US Partnership for Food Safety Education at the 2010 Food Safety Education Conference in Atlanta, March 23-26. The associations honored are the American Egg Board, American Dietetic Association, Food Marketing Institute Foundation, National Chicken Council, National Pork Board, National Turkey Federation and Produce Marketing Association.

President's Message

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The Board of Governors meeting will be Tuesday, and it is open to all members. We have several bylaws changes, and I will give the "State of the ACF" address at this meeting. The Academy dinner will be held Tuesday evening at the Anaheim Marriott.

We will have lots of educational sessions to offer over the five days of the convention, including: Expanding Your Menu While Reducing Your Salt, *sponsored by Vitamix Corp.,* with Andy Bacigalupo; The Dessert Architect, with Robert Wemischner; Tsunami of Sickness . . . Seeking Higher Ground, sponsored by the Chef & Child Foundation, with Graham Kerr, HAAC, HHOF; Johnson & Wales University Student Forum, with Charles Carroll, CEC, AAC; and International Competition Preparation and Execution, with Stafford DeCambra, CEC, CCE, CCA, AAC. Go to the ACF Web site for a complete schedule. I believe you will find many seminars and workshops that will enhance your professional career.

Thursday is our busiest and most important day. The morning will start off with a sit-down General Session breakfast at 7 a.m. sharp, and General Session will begin at 7:45 a.m. Make sure you get there early and stay for the entire general session to enjoy the morning's activities, which will include the presentation of many awards and recognitions and a demo by award-winning restaurateur/best-selling cookbook author and TV host Sam Choy.

We will have the Chef Professionalism Lunch, sponsored by Minors®, and two major demos in the afternoon. The day will culminate with the President's Grand Ball, where we will announce winners of competitions and awards, as well as the Chapter of the Year, Industry Leader Award and many more.

As I have said during my opportunity to speak at the regional conference general sessions, register early and make sure you register with a full-registration package. Also, being a member in good standing is important, because it has always been my opinion that "membership has its privileges."

I hope to see many of you in Anaheim in August. We plan to offer you outstanding educational opportunities, warm hospitality, a memorable experience and the best networking opportunity of the year. I look forward to seeing you soon.

Insider

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are blessed with a great growing region in Southern California to get plentiful products.

How does a new dish come to the menu?

Many, many different ways. Sometimes I wake up with a finished idea in my head, and sometimes it takes me two months to get something right. A good example of this is our pork belly dish. I was using beets for a couple of courses of a wine dinner, then in a chocolate cake, then on a tuna dish, and still, I wasn't finding a combination that I thought was mind-blowing. One day, I had julienned some raw beets and dressed them in a ceviche dressing and was amazed at how it converted the flavor of the raw beet instantly to a balanced sweet/earthy/acidic crunch. I had been serving pork belly for a special event and thought that the acidity, flavor and texture of the beet slaw would balance the fattiness of the belly. The combination of flavors was completely unexpected once they were all put together.

When hiring, what do you look for in both skills and attitude?

I used to say I would take the right attitude over skill any day, but as busy as we are, they've got to have both. Most of my early interview questions are personality- and attitude-related, and if those are answered well, we'll move on to the experience side. I can teach someone our way of cooking, but I cannot teach them our way of "being." Urban Solace is a tough kitchen. It's packed with people and equipment. It's hot, it's loud, it's old, and the busier we are, the louder and hotter it gets. A cook has to love that environment to survive here.

After 20 years in foodservice, what still gives you pleasure on the job?

Too many things to count. I love the energy of the kitchen (and dining room). I love that we've succeeded thus far, and that we have 50 or so employees we get the pleasure of working with, teaching and learning from. I love that there is always another puzzle to solve, ways to streamline the operation, ways to beautify the restaurant. I love that even this far in, I can be surprised by a flavor or texture combination.

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Chicago:
City of Shimmer, Twinkle and Pluck

Check out these sparkling new restaurants that have opened since the 2009 National Restaurant Association (NRA) Restaurant Hotel-Motel Show. By Ethel Hammer

Hooray for the Windy City's bravado and pluck as a twinkling of Chicago chefs and restaurateurs thumb their noses at bigness while others sizzle in the solace and stability of hotel dining. Whether glittering in boutique hotels or sliding into profitable downscale concepts on city side streets and in Chicago's neighborhoods, a bevy of new beauties are eager to strut their stuff.

At Cibo Matto, diners can choose the chummy communal table at which to dine on Todd Stein's Italian cuisine, including this scallop on a bed of mushrooms and polenta.

Cibo Matto
210 N. State St., at the Wit hotel
(312) 239-9500

High rollers keep chattering about Cibo Matto in the Wit hotel. While the name Cibo Matto means "crazy food," chef Todd Stein's Italian cuisine hits the culinary midpoint, tossing one hand toward extravagance and one foot toward comfort—without venturing out on any limbs. In fact, the craziest element could be the restaurant's ceiling, where illustrated youngsters fly across blue skies amidst blossoms and tossed fruit. As for you, dear diner, stick to the soft side of the menu and you could find yourself turned upside down, too, surrounded by exotic lamps and sexy wall fringe.

Our favorite dishes included a totally yummy gnocchi (one of the daily specials) with trumpet mushrooms topped with luscious mascarpone, ricotta and a porcini broth. Stein's veggie plate (specially prepared) scored high points, too, with its roasted fennel, trumpet mushrooms, red watercress, crispy parsnips and roasted cauliflower, blessed with a cauliflower mousse that still has us trembling, although the $25 price tag could quake some pocketbooks.

Are you an Italian cheese buff? Well, someone milked a buffalo to offer you an antipasto of *mozzarella di bufala* with dates, prosciutto, pine-nut pesto and port syrup. Hotheads in love with pepper will enjoy playing hide-and-seek with the clams in their *spaghetti alla chitarra*. As for the chef's favorite dish, *pollo al griglia* (plump, moist farm chicken with cured tomatoes, fiorello

peppers, cipollini and oyster mushrooms) is bound to delight those whose char cravings sit on the side of extravagance.

And don't miss the lovely desserts of pastry chefs George Harris and Megan Henky, whose hazelnut-filled cannoli, rolled in pralines, inspired us to say, in the immortal words of *The Godfather's* Peter Clemenza, "Take the cannoli."

Antipasti, $10-$16; primi, $14-$32; secondi, $27-37

Elate
111 West Huron St., at the Hotel Felix
(312) 202-9900

Elate, in the Hotel Felix, lives up to its name in surroundings reminiscent of private dining/club rooms with their techno-chic, where our utterly masculine Uncle Felix would feel right at home. While bodacious females such as Queen Latifah and Kristen Dalton (Miss USA 2009) have graced Elate, the real star is chef Randal Jacobs, who is working his heart out creating fresh, clean food remarkable for its complexity and subtle grace. In a world of over-the-top mishmash dishes, this modest chef is devoting every ounce of his fine-honed energy to making sure you savor each and every note. Hooray for subtlety! Bravo, purity! Sure, we're elated. Why not?

Fingers of fried beignet are love dough designed to be dipped in a pool of pesto. To keep your senses dancing and refreshed, join a conga line of warm pink grapefruit sections, charred trumpet mushrooms, pretty green Brussels sprouts, grated almonds and spills of yellowy hollandaise. And now that you're into the romance of it all, marry your senses to the dangerous liaison between the earthy flavors of seasonal vegetables and white beans (plus sun-dried tomato spread on toasted ciabatta bread) and the milky contours of pesto goat cheese topped with a billowy white pine-nut foam worthy of a bridal veil.

Dearly beloved, wonderful small plates include warm duck confit salad, comingling fresh arugula and frisée with black mission figs, fingerling potatoes, sherry vinaigrette and a rain of feta, plus ducky duck in a light vinaigrette. There's organic salmon, diver scallops, skirt steak and mustard-glazed chicken, too, but we kept true to a sumptuous succession of lively, enlivening nibbles.

And for our final love bites, we fell into a pool of coconut meringue (be still, my beating heart), lush with raspberries and lime curd.

Starters, small plates, pizzas, fruits and veggies, $5-$18; large plates, $14-$25

Mercadito
108 W. Kinzie St.
(312) 329-9555

The first person we saw was a bottom-heavy woman in too-tight jeans jumping out of her truck and running into Mercadito, toppling forward on too-tall heels—which should announce the fun in store at a place where the noise level is so high you cannot hear yourself think. But don't worry. You won't be ruminating on the Mayan pyramids or the Aztec calendar decorating the walls.

Avocado, olé. Yes, we're bullish on guacamole so lush it tickles your fancy. And you can chose from six, running the gamut from a traditional chunky version to a macho mango guacamole with jicama, chipotle and pico de gallo so hot-hot-hot it brought tears to our eyes. Chef Patricio Sandoval celebrates the élan, pizzazz and sunny disposition of Acapulco, his hometown.

Courtesy of Elate

Courtesy of Elate

Served in an elegant space reminiscent of a private dining club, this hickory-grilled salmon with citrus, arugula and pesto comes from the kitchen of chef Randal Jacobs at Elate.

Mercadito Restaurants

Tyllie Barbosa

Endless appetite, constant craving, what's next? Oh, yes. I'll try that.

Whether you're nibbling on yummy roasted cornbread bites designed to make the salsas even more tempting, or breaking up big slabs of sweet flatbread and diving into ceviches, nothing beats a land that dusts plantains with Manchego cheese, then dips them in ginger/jalapeño crema.

And don't get us started on the restaurant's signature item—yummy miniature tacos—among Sandoval's many inventions. Will you try crafty tilapia tacos, topped with avocado and swimming in pale green tomatillo mojo, graced with that lingering heat that defines so many of his dishes? Or equally arousing Michoacán-style braised sweet Berkshire pork tacos with *chile de arbol* coleslaw and (what else?) toasted peanuts. And listen to this. Stupendous huitlacoche tacos wait in the wings, with wild mushrooms, Manchego cheese, salsa verde and edible corn smut, only to remind you how dangerous and daring your fork can be.

Just as we began to fill to the brim, a whole guajillo-marinated red snapper went sailing past our table, floating on a sea of red cabbage/tomato salad and flashing three lovely lemon twists. Did we dare? Oh, waiter!

Small dishes $2.75-$13.50; tacos, $14; large plates, $21.50-$24.50, with red snapper at market price.

Mercadito's Patricio Sandoval offers six versions of avocado in a fun, upbeat venue that features Mayan pyramids and the Aztec calendar on the walls.

Taxim*
1558 N. Milwaukee Ave.
(773) 252-1558

Do you love Chicago's Greektown but don't crave the same old lamb shank? So leave your worry beads behind and take a short cab ride to Taxim, where, instead of moussaka and pasticcio, you'll find freshly prepared regional dishes from Greece and Asia Minor, with tastes from Crete, Thrace, Kappadokia, Istanbul and Cyprus. All this bounty is thanks to chef/owner David Schneider, who has enough historical information on the Greek culinary diaspora to get you started on your Ph.D. And all this edification takes place in a pretty room glowing with Byzantine lamps and velvety pillows.

While the Greeks are known to ruminate in their *agoras*, our lively group flew into philosophical discourse munching on crunchy *bámies laderés* (baby okra with sun-dried tomatoes, fresh coriander, olive oil and semolina bread), probably our table's favorite dish. Like Platonic scholars cheering on the Good, the True and the Beautiful, we snapped happy fingers for *turlu* salad of oven-roasted potatoes, zucchinis, eggplant, plum tomatoes, sheep's milk feta cheese and semolina bread. Add fire-roasted eggplant in the city style of Constantinople, and tasty Kappadokia-style lamb sauce with pickled cauliflower and kasséri cheese, and mind and body unite in one great *"Opa!"*

You can choose to dine mezé style on lots of hot and cold small plates. Or, select entrées that include a whole Cretan sea bass with sautéed dandelions, or the delightful *manti* (a yummy fava bean/goat cheese dumpling with sun-dried tomatoes, yogurt and browned goat butter) that still has us smacking our lips. Not to be beaten out in the craze for pig, Schneider's Cretan-style smoked pork belly comes with caramelized pearl and cipollini onions, thyme honey and grilled halloumi bread.

Bamies faderés—baby okra with sun-dried tomatoes, fresh coriander, olive oil and semolina bread—is just one of the regional dishes from Greece and Asia Minor offered by David Schneider at Taxim.

Tamara Bell

Tamara Bell

So, pretend you're Zorba, improvising a dance on the island of Crete. Or prepare to bone up on Greek life during the Ottoman Empire. Or just pour ouzo on your octopus. But do leave room for Valrhona chocolate semolina halvah. Ours came with candied mandarin oranges, a flood of almonds and a lovely cloud of Chantilly cream—transporting us to an imaginary culinary island in trendy Wicker Park.

*Small plates, $5-$14; entrées, $16-$32. *Taxim opened shortly before the last NRA show.*

XOCO
449 North Clark St.
(312) 334-3688

No one is better than Rick Bayless at evoking the joy of instantaneous eating. And that's just the problem. We almost fainted when the gregarious new manager told us that, every day, between 750 and 1,500 people crowd into Bayless' tiny XOCO (which means "little sister" in Aztec). If only Rick's renditions of Mexican street food were served up in a real Mexican market full of clamor and color instead of in this long, thin space where some 40 diners push up to counters facing walls.

Though the wait can be daunting, cheerful staff will bolster your hopes that soon, soon you'll be biting into one of Rick's nine warm succulent tortas, pulled straight out of the wood-burning oven or from the griddle. If only you could be gallivanting through the streets side by side with Rick, when instead you are left to envision your own Mexican street scene. Still, his fried churros offers up a sugar and cinnamon high as hepped up as the chef himself caught biting into a taco in Mexico City.

Upscale chefs twinkling down

Tucked into one of Chicago's gastronomic palaces, Lettuce Entertain You's M Burger serves up hamburgers, cheeseburgers and bacon-and-cheese M burgers, plus fries, shakes and a few other choices, while offering a clear view into the kitchen of Rick Tramonto's Tru, where studious chefs prepare seared foie gras and the $280 sturgeon caviar staircase. Meanwhile, M Burger's merry crew flips burgers for long lines.

M Burger, 161 E. Huron, (312) 254-8500
Burgers, $2.49-$4.49; french fries, $1.99; shakes, $2.99.

Moving beyond upscale Blackbird, Avec and the Publican, Chicago's Paul Kahan twinkles with a less-exalted price point at Big Star, his new taqueria/bar where "oinky-toink meets honky-tonk," as tasty cheapie tacos—on the mini side—include pork belly and spit-roasted pork tacos *al pastor*. Count 35 bourbons and 25 tequilas, plus mezcals and beer.

Big Star, 1531 N. Damen Ave., Wicker Park, (773) 235-4039
Tacos and tostadas, $2-$3; dulce de leche milkshake, $4; guacamole and chips, $5; whisky shorts, $3.

So, with such high expectations, may a mariachi band sing in your head as you savor a delicious red chile chicken torta with pickled white onions, avocado, tomatillo salsa and black beans. And may the maracas jingle and your Mexican silver jewelry shine as you devour the wood-roasted garlic/mushroom torta filled with creamy goat cheese, three-chile salsa, black beans and wild fresh arugula. Other versions aching for the aromas of a real Mexican street are wood-roasted suckling pig, braised short ribs and pork carnitas, plus a ham and organic cheddar cheese torta with avocado, black beans and chipotle mustard. (Go ahead, add a fried egg!)

With so much success, thanks to this tasty array, and with forgiveness for poor Clark Street, which will never shimmer like a Mexican market or byway, America's king of Mexican food can only be crying tears of gold, just like the Mexican sun god.

Tortas, $8-$12.50; soups, $10.50-$12.50; pastries, $1-$4.50.

Ethel Hammer is a writer, lecturer and cartoonist based in Chicago.

> At Rick Bayless' XOCO, soup's on after 3 p.m., when diners can enjoy this *caldo de carnitas*—slow-cooked pork carnitas with potato/masa dumplings, chayote, roasted serrano chiles, spinach, chunks of avocado and arugula.

Andrew McCaughan

Andrew McCaughan

Striking Oil

Getting more out of grease benefits the environment—and the bottom line.

By Laura Taxel

Once, grease was garbage. You paid to get rid of the nasty stuff after it had done its duty cooking potatoes, onion rings, oysters and chicken. But thanks to a growing interest in converting it to biofuel, used cooking oil became a desirable material that volunteers were willing to haul away for free. Once it had value, it was also worth stealing. A May 30, 2008, article in *The New York Times* reported on oil thefts in 20 states.

In the past couple of years, many companies around the country started paying restaurateurs for the privilege of collecting used cooking oil. Going this route makes economic sense and is a doable step toward integrating environmentally responsible practices into day-to-day restaurant operations. It's no wonder more and more owners and managers are opting in.

But some have found other innovative ways to turn grease into gold, ensuring that this waste product gets a second, and sometimes even a third, life that benefits people, planet and profit margins.

Driving the bottom line

The Frysmith hit the streets of Santa Monica, Calif., in November 2009. Every item on this food truck's menu starts with french fries. Partners Erik Cho and Brook Howell log many miles and use gallons of canola oil every week. Those two facts prompted the decision to invest $3,000 to modify the truck so it could run on straight cooking grease.

"It goes through a paper filter coming out of the fryer, then through a 10-micron mesh filter," Howell explains. We store it in barrels, so any water that might have gotten in it settles to the bottom. From there, we can pump it right into the truck."

Currently, they produce enough fuel to keep the tank filled. But if they start driving further, they can get waste vegetable oil from other mobile vendors. "The system doesn't work with hydrogenated fats, and some trucks use lard," says Howell. "Plus, the oil must be clean and free of contaminants. So we'll have to be selective."

David Selig, founder/owner of Rice Restaurants, with four locations in Manhattan and Brooklyn, considers the soybean oil from his fryers an asset. Staff replace it every two days, and the company delivery van runs on the used stuff. The

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RICE
RICENY.COM
This vehicle is powered responsibly with recycled cooking oil from:
RICE Restaurants
Good for you. Good for everybody else.

Rice Restaurants

This delivery van runs on used soybean oil from the fryers at Rice Restaurants in Manhattan and Brooklyn, cutting the company's fuel costs from $100-$200 to $20 per month.

Erik Cho

Gallons of canola oil used in the Frysmith food truck are put to good use. Partners Erik Cho and Brook Howell invested $3,000 to modify the truck to run on straight cooking grease.

cooled oil gets double strained as it goes in and out of a 55-gallon drum outfitted with a pump and hose. The process requires no more labor than disposing of it in a conventional manner. Built for diesel, which it still uses to start and shut down, the vehicle has a modified engine and a separate tank for the fryer oil.

"We use the van daily, seven days a week, transporting food from a central commissary," says Selig. "Instead of $100-$200 per month on fuel, I spend just $20." He's also polluting less and reducing his business' carbon footprint, reflecting a personal mission to be a green restaurateur and a good environmental steward.

Fryer to farmer

Plenty of restaurants are doing the farm-to-table thing, but at B&B Ristorante, Carnevino and Enoteca San Marco, the only restaurants on the Las Vegas Strip certified by the Boston-based Green Restaurant Association, the cycle is fryer-to-farmer-to-table. The three hotel-dining venues, operated by the Las Vegas-based Batali & Bastianich (B&B) Hospitality Group, give their used cooking oil to Jesse Scott, a grower/rancher in Alamo, Nev., 90 miles north, who is one of their local purveyors.

"No money changes hands," says Zach Allen, culinary director for B&B Hospitality Group. "It is just the right thing to do."

Scott turns the used cooking oil into biofuel that powers his equipment on Buckhorn Ranch. He combines glycerin, a nontoxic liquid that's a byproduct of the process, with milk from his goats to produce soap. What's left is spread over the fields to help keep the desert dust down.

All of the used oil is filtered every morning by a porter/dishwasher, Allen says. What is no longer suitable for cooking goes into 55-gallon drums that are left on a loading dock. Twice a week, Scott delivers milk, heavy cream and fresh seasonal produce to the restaurants, and swaps out the full containers of oil for empty ones. From an ecological perspective, the relationship is a match made in heaven.

Cooking oil from B&B Hospitality Group, used to fry this selection of *fritti*—top left, *arancine*, bottom left, *zucca fritti*, and top right, *frittelle di prosciutto*—at Enoteca San Marco in Las Vegas, goes to a grower/rancher who turns used cooking oil into biofuel to power his equipment.

: Kelly Campbell: Photography

Cleaning up

B&B Hospitality Group partners Mario Batali and Joe Bastianich implement their organizational commitment to sustainability a little differently in California. At Osteria Mozza and Pizzeria Mozza, two restaurants in Los Angeles that the B&B Hospitality Group owns with Nancy Silverton, another provider/supplier liaison is proving mutually beneficial.

Marshall Dostal, founder of Further Soap, Pasadena, Calif., takes the waste oil away and uses it to make a bergamot-

scented liquid hand soap that he sells to the properties. Elizabeth Meltz, director of food safety and sustainability for B&B Hospitality Group, describes the arrangement as a perfect closed-loop system, and an important step for an industry that's notorious for the quantity of trash it produces.

"It's hard to believe that the grease we give him comes back as great-smelling soap that keeps disappearing from our restrooms," Meltz says. "Patrons love the concept. Further costs a bit more than regular soap but has unquantifiable perks."

It all began in 2004. Dostal was collecting restaurant waste oil to produce biofuel for the family cars. After doing that for a few years, he had a lot of glycerin stored in his garage. His wife wanted it out, and he wanted to dispose of it responsibly. A little research led to a big idea. In addition to soap, he's also manufacturing a glycerin-based hand lotion.

Robert Rosenheck

Waste oil from restaurants is used to make this bergamot-scented liquid hand soap that is then sold to the venues for use in their restrooms.

These days, Dostal sources his waste vegetable oil from many establishments around LA. Further's soap is currently found at 15 restaurants in five states, including Houston's, a chain that is part of the Hillstone Restaurant Group, Beverly Hills, Calif. There's a good chance that the fryer oil from Houston's in Pasadena will comprise at least a portion of the raw material for the soap Dostal ships to the chain's Denver location. "We're happy to incorporate sustainable practices, and this is such an easy way to do it," says David Biel, general manager at Houston's in Denver.

Restaurants are given a sign to post that explains the product. "The information generates a lot of goodwill with customers," says Dostal.

Even when the soap a restaurant purchases isn't made from its own grease, the net result is that somebody else's grease is kept out of the waste stream.

Out of the fryolator, into the future

There's nothing revolutionary about a generator, but James Peret, president/CEO of Owl Power Co., Boylston, Mass., broke new ground when he invented one that's powered by used vegetable oil. Dubbed "the Vegawatt," it produces electricity and captures residual heat to warm water. Commercially available for less than a year and, thus far, only in the Northeast corridor, Peret's creation has already been endorsed by the Green Restaurant Association and won a National Restaurant Association 2010 Kitchen Innovations Award. Ben Prentice, vice president of sales and marketing for Vegawatt, will demo the unit at the National Restaurant Association Restaurant Hotel-Motel Show in Chicago this month.

A Vegawatt takes just a couple of hours to install. Two wires connect it to the circuit breaker. "Once it's set up, there's nothing to turn on, no monitoring or staff training required," says Prentice, a former restaurant operator. "I see no reason why these won't be standard equipment for restaurant kitchens of the future."

According to Prentice, a 4-kilowatt system, running almost 24 hours a day on 50 gallons of oil a week, provides 5%-25% of a restaurant's electrical needs, and delivers a two- to four-year return on investment (depending on utility rates) before factoring in any state government or utility company rebate incentive programs. Based on rates in the Northeast, a typical restaurant could save more than $600 per month in energy costs, and its used oil would be worth $3.08 a gallon.

Finz Seafood and Grill in Dedham, Mass., was the test site for the prototype, and now has the second-generation version. The unit, approximately 6-feet tall and 24-inches deep, sits outside, behind the restaurant in a utility area. The Vegawatt is quiet, convenient and emits less odor than

Courtesy of Owl Power Company

The Vegawatt Cogeneration Power System runs almost 24 hours a day on 50 gallons of oil a week, providing 5%-25% of a restaurant's electrical needs.

the kitchen exhaust, reports Finz owner George Carey.

"It's like filling the tank in a car," he says. "We pour the oil in and walk away. The process is fully automated. All we do is keep the reservoir full and change filters periodically. We run it 24/7 on 80 gallons a week, but it can be programmed to operate during times when energy costs are highest."

Vegetable oil makes one trip into the building, Carey notes, and never leaves. No fossil fuel is required to cart it away. There are no toxic byproducts. Unlike solar panels, it runs no matter what the weather, and immediately begins paying for itself.

"It's a brilliant concept in every way, with a positive outcome from every point of view," Carey says.

Get connected

- Green Restaurant Association, Boston; (617) 737-3344; www.dinegreen.com
- Further Soap (hand soap, lotion), Pasadena, Calif.; (877) 860-1116; www.furtherproducts.com
- Vegawatt (power generating system), Boylston, Mass.; (508) 636-4645; www.vegawatt.com

Laura Taxel is a Cleveland-based journalist and author who writes about food, chefs and the restaurant business for consumer and trade publications.

College Dining 101

While the theater of exhibition cooking takes center stage, the food plays a starring role.

By Karen Weisberg

When high school seniors make the rounds of colleges, the deal maker or breaker is often the dining hall, invariably a key component of the campus tour. The greater the number of exhibition stations that are up and running, the more lively the interaction between servers and customers and the more tantalizing aromas fill the air, then the more positive the impression the overall institution makes on these potential students and their parents.

Naturally, once they've enrolled, dining services must strive to keep these students not only well-nourished by providing a wide and ever-changing array of flavorful options, but also engaged and excited. Producing and directing multiple demonstration or exhibition-cooking stations is a prime way to garner rave reviews from today's campus dining audiences, who appreciate good theater when they see it.

There's more to it, to be sure. "A lot of the success of exhibition cooking is not just to watch the prep, but the inclusion of the customization element," notes Michael Gratz, executive director of Stanford Hospitality and Auxiliaries at Stanford University, Palo Alto, Calif. "Especially in this economy, people are looking for value, and there's incredible value perception with exhibition cooking. That drives participation and shapes your reputation. Exhibition cooking is vastly more important today than ever before."

Authenticity counts

Because Gratz is well aware that today's students—many of them veterans of Food Network-type programming and family vacation cruises—are foodies to a greater degree than previous generations, he's prepared. He offers the now requisite organically driven, locally sourced salad displays, and choices for add-ons at every station. Traditional menu items are available, but, as in most higher education locations of this size (Gratz reports more than 15,000 residential student transactions daily, plus 6,000 in retail), students expect more, and that typically means multiple international options daily.

"At our Asian station, for example, Thai is big, and we'll also do Indian food," Gratz says. "Gary Arthur, our executive chef, is an expert, since he worked in Asia for a number of years. How you prepare the dish is important, but authentic ingredients are key. Students expect us to have a knowledge of the ingredients."

Ingredients await a demo by Mai Pham, one of several chefs who visit the University of Massachusetts, Amherst, campus to demonstrate their international specialties.

University of Massachusetts Dining Services

Ralph Coughenour demonstrates medallions of beef with a port wine demi-glace during a monthly Dinner at the Chef's Table on campus at the University of New Hampshire.

To generate more dining hall buzz, Stanford Hospitality mounts an annual Culinary Challenge. Groups of students are encouraged to compete with each other, with their efforts judged by an invited chef. "A lot of the success of exhibition cooking has to do with the authenticity of ingredients," Gratz says. "If it's Thai you're doing, it has to be true Thai."

Time crunch

At Texas A&M University in College Station, executive chef Peter Rosenberg and his foodservice staff of about 350 serve approximately 3,200 students, faculty and staff in multiple food courts each day. Rosenberg says that demonstration/exhibition cooking is an even bigger deal on campus today than in the past for at least three reasons: It gives the perception of being fresher, it allows for good portion control, because students select exactly what they want to eat, and it's fast.

With multiple action stations in play during all meal periods, Rosenberg estimates it takes a minute or two for a student to be served at, for example, the rotisserie station. Here, the chef carves the protein, then adds vegetables, starch and roll selected by the student, all in less than a minute.

While a remodel of his largest facility is already underway, Rosenberg is busy planning for the future. "We'll be growing into cooking demos in the food court featuring guest chefs," he says. "Your own staff spruce themselves up, and it really does change the atmosphere and give you more credibility."

At the University of New Hampshire in Durham, Ralph Coughenour III, CEC, AAC, has been on staff for 17 years, the past decade serving as director of culinary services. He consistently aims to provide selections that are as close to hotel quality as possible, and last year, while on a cruise with his family, he was pleased to find his offerings measured up favorably.

"We do a lot of exhibition cooking, and when we design a new location, that's top of mind," he says. Recipes are set up to be started downstairs in the kitchen, then finished upstairs in the servery. "For example, every day we make dough balls for pizza in the prep kitchen bakery downstairs. When they're brought up to the servery, we flour them on one side and put cornmeal on the other [bottom] side. Then they're put through the sheeter to stretch the dough to fit the pans."

Next, sauce, cheese and protein are added, and the pizzas are put in the oven. Students in line to enter the dining hall can watch them being made.

As for serving the pizza right out of the oven, Coughenour says: "I don't believe in putting food in warmers. You want to get it to the student hot, fresh and crisp."

Once a month, Coughenour presents Dinner at the Chef's Table, by reservation to the first 30 meal-plan holders to sign up. He demos every component of the four-course meal. During a recent "Techniques of Healthy Cooking" Chef's Table presentation, he demonstrated chicken

At the stir-fry station, the most popular exhibition station on campus at the University of Massachusetts, Amherst, chefs man small woks while students choose vegetables, protein and degree of spiciness.

Chefs take the show on the road

Parkhurst Dining Services, a Pittsburgh-based contract management company, created its own Traveling Chefs tour four years ago. Arriving at college accounts across the mid-Atlantic, company chefs team up with the on-site executive chef to provide culinary education during a lunchtime demo as they talk to students about the ingredients used in the international dishes they're presenting.

"The success of Traveling Chefs is based on a consistent format," says Mike Miduri, general manager of dining services at Saint Francis University, Loretto, Pa., a Parkhurst Dining Services account. "Parkhurst Dining provides the recipes and marketing for our operators to easily execute this program."

Miduri organizes the Traveling Chefs promotions, arranging the twice-a-year visits to each of 17 accounts and asking Parkhurst chefs to volunteer for a trip or two. Aiming to present recipes that are current, this year's selections include: *frango ao vinho*—chicken in red wine sauce (Brazilian); Korean tacos; linguini *con pomodoro crudo* (Italian); and spicy sautéed shrimp with rice (Lebanese).

"It's up to the onsite manager how many of these four dishes will be demoed, depending on the number of students," Miduri explains. "The on-site chefs have to order the food, and prep and clean up, but we try to make it as easy as possible for the home team."

Even with 25 years of culinary and restaurant-management experience behind him, Mike Passanita, executive sous chef at Saint Francis University, clearly enjoys being part of the program. "It's fun to see the different accounts and to interact with the students and faculty," he says.

It costs Parkhurst about $1,600 to bring four chefs to Saint Francis. "But it's worth it for the excitement it generates on campus, and sometimes even among the local TV stations," Passanita says.

won tons for the first course soup, and for the main course, charbroiled flank steak with shallot and mushroom reduction.

Your turn

Chef demo cooking has evolved to hands-on demo cooking at Notre Dame Food Services in Notre Dame, Ind., where Donald Miller, CEC, CCE, AAC, is executive chef. With 23 years at Notre Dame to his credit, the first 17 spent working in the university's hotel and conference center, Miller and his staff currently provide approximately 16,000 meals each day, with an additional 88,000 hungry fans to be fed during football weekends.

Each semester, Miller runs up to 10 three-hour-long life skills cooking sessions for a maximum of 20 students. "It's like a culinary class, and they're booked solid," he says. "I have a classroom facility, and I'll demo the first step, then they'll do it. Almost without realizing it, they're also learning how to hold the knife correctly and how to chop."

He might do a class on cooking with fresh herbs, demonstrating how to clip and handle herbs, as well as how to use them in recipes. Or he'll do a session on cooking with sustainable seafood, demonstrating how to tell if fish is fresh, or, when cooking, how to know when it's done. For pastries, he might do a simple class on how to make the perfect pie.

Mike Passanita, right, executive sous chef at Saint Francis University, and Ryan Miscavige, chef at Highmark Camp Hill, Camp Hill, Pa., take part in a Traveling Chefs demo at Saint Frances, where they talk to students about ingredients in international dishes.

"It's not real involved, like Escoffier's secondary sauces," Miller says. "It's supposed to be practical and fun."

As on most other campuses, demos at Notre Dame are featured daily in all food courts, whether at Mongolian grills, home-style stations or the carvery. "There are no more straight [serving] lines today," Miller asserts. "We're cooking burgers out front, and pizzas are baked in an impinger oven right out front. It's a big paradigm shift from prep behind walls to now everything is exhibition cooking."

Ulterior/interior motives

Miller and Jocie Antonelli, RD, Notre Dame's dietitian, mount a special demo session once a semester in two dining halls. "Last semester, with a demo of winter squash, we were aiming to increase our local, seasonal produce usage, while also trying to get students to eat healthier," Miller says. "However, students like what mom made, that is, what they're used to, so that limits us—squash is not something they eat a lot. But we posted the names and locations of the farms we purchase from, and prepared smoked turkey/butternut squash quesadillas, as well as acorn-squash soup."

Students stopped to watch the cooking as Miller chatted and Antonelli provided handouts of recipes and nutritional information. They gave out samples, with whole portions offered elsewhere in the servery.

As a veteran operator serving more than 5 million meals annually at University of Massachusetts Dining Services at Amherst, executive director Ken Toong says the biggest challenge in campus foodservice is achieving day-in, day-out consistency, all the while encouraging chefs to customize students' requests. "Also, students don't mind the wait for exhibition cooking, as long as it's less than five minutes," Toong says. "Plus, the food has to be good."

He finds that the growing prevalence of exhibition cooking is the perfect way to meet all those goals. Case in point: The stir-fry station, with six chefs out front manning small woks, is the most popular exhibition station on campus. "We let the students choose the vegetables from 15 to 20 choices, then the chef asks what protein (tofu, shrimp, beef, pork, etc.) and how spicy to cook it (mild, medium or hot)," Toong says. "The whole process takes about one minute. It's so fresh, so fast—just like in China or Hong Kong."

Students especially enjoy pad thai, cooked one bowl at a time at the *talesai* station, as well as very, very hot pho noodles at the pho noodle station, a fixture at several campus dining locations. "We bring in the broth fresh from the supplier. Since it's made from Mai Pham's recipe, it's consistent," Toong says.

Star attractions

In fact, Toong has long been a proponent of inviting well-established chefs to demo their international specialties on campus. In addition to Mai Pham, visiting chefs have included John Ash, Joyce Goldstein, Mollie Katzen, Suvir Saran, Hiroko Shimbo, Jet Tila and Martin Yan.

"Visiting chefs generally arrive on a Thursday to instruct our staff, do a demo of the dish for them and work with them to do the prep," Toong explains. "Then, on Friday, the chef is out front in the dining room doing the demo—usually it's three entrées, three sides and sometimes dessert—with the food available for the students right there at the station."

Toong recently hosted a Showdown Series, featuring four chefs representing The University of Georgia, The University of Iowa, Stanford University and Villanova University. Chefs showcased their regional cuisines, with students able to sample and vote for the best.

Overall, exhibition cooking may not be Shakespeare, or even "Iron Chef," but it's exciting and fun campus theater, nevertheless. And it's edible, right there and then.

New York-based award-winning journalist Karen Weisberg has covered the issues and luminaries of the food-and-beverage world—both commercial and noncommercial—for more than 25 years.

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Going Whole-Hog

Chefs are using every part of the pig, from head to tail.

By Jan Greenberg

Wood-grilled flatbread with house-cured salami is on the menu at Cypress.

Lowry McKee Photography

Until just a few years ago, the phrase "eating high on the hog" was a euphemism for wealth and affluence. The rich could afford the more expensive cuts from the back and upper leg of the pig, while the less fortunate had to make do with the less attractive leftovers.

Today, though, parts of the pig that would formerly have been sent to a bologna factory regularly appear on the dinner plates of some of the finest dining establishments in the nation. According to George Formaro, chef/partner at two Des Moines, Iowa, restaurants, Centro and Django, "Few things excite our chefs more than working with a whole pig. Everybody wants to play with the pig."

Formaro is among the chefs participating in the annual pork cook-off competition, Cochon 555. This is the Super Bowl of pork, a 10-city tour in which five local chefs compete for the title of that city's Prince of Pork. It's all in good fun, but the real goal is to raise public consciousness and support for the small group of hog producers who are reviving endangered breeds and raising them humanely. Funds go also to farmers markets throughout the nation and, this year, to Farms for City Kids Foundation, based in Port Washington, N.Y.

At the Des Moines competition, Formaro planned to present what he calls a "roadside taco stand," serving hand-pressed tortillas with pig parts simmering in a reverse-hump comal (a pan that allows tortillas/meats to be seared on the hump while broth simmers around the edge), similar to what one might find at a taco stand in Mexico. "This will be, literally, head-

At Blue Hill at Stone Barns, Adam Kaye and his kitchen crew bone out a pig's head to make this paper-thin, crisp face bacon.

to-tail offerings," he says, "keeping in mind that there are limited supplies of some items, like cheeks, eyes, lips, brain and snout. If I'm lucky, I'll get a stomach and uterus. I'll also serve some chorizo, carnitas and crispy chicharone in salsa, and use them in the tacos as a contrasting texture."

The whole hog

But for many chefs, working with whole animals and using each part is not just about finding novel dishes for their customers. Typical is Kelly English, chef/owner of Restaurant Iris in Memphis, who was named one of *Food & Wine's* Best New Chefs of 2009 and nominated this year for a "Best Chef: Southeast" James Beard award.

"It's true that there is no more versatile animal than the pig, but it's important to celebrate the life of the animal by making sure that all of it is used," he says. "When I go to a farm and see 'my' pig alive, to do anything else would be a waste of its life."

Unlike chefs who are putting out what to some may be considered weird cuts of pork, in Memphis, it is a fairly easy sell. "We're lucky to be here," says English. "If we were serving something like veal heart, our customers might be scared. But if pork is on the menu, people will try anything. Don't forget, this is the barbecue capital of the nation, and everyone is familiar with hogs."

He stews the feet and serves them with a vinegar-based sauce, and uses the head, including the tongue, for head cheese. Since English is originally from Louisiana, he makes boudin, using liver, kidneys and most of the pig's innards. "The heart I keep for me," he says. "I take it home, stew it for a couple of hours, slice it up and cook it like a schnitzel."

From snout to tail

The restaurant for which the whole animal, particularly pork, is part of the daily routine, is Blue Hill at Stone Barns, Pocantico Hills, N.Y. Executive chef/co-owner Dan Barber is not only among the world's best-known chefs, but also one of the most awarded, including being named James Beard Outstanding Chef for 2009. Adam Kaye, who came to Blue Hill in 2000 as the meat cook, is now chef/kitchen director.

"We raise our own pigs here, and use at least three a week," Kaye says. "Since almost 90% of our meat comes in the form of whole animals, necessity is the mother of all invention, and we have, over the years, developed a repertoire of products that are born out of the need to use every part of the animal.

"The prime cuts—loin, rack, tenderloin and part of the leg—we serve in a traditional manner, roasting and braising. But then you have all the rest of the animal to work with, and we really go from snout to tail. As you are going down the animal and begin to extract all the different parts, you are generating scrap.

"If pork is on the menu, people will try anything."

—Kelly English

"In many ways, I feel one of our big successes in the past two years is that each tier of scrap now generates its own product. For instance, if we are going to make a really nice smoked and cooked sausage, we'll use all the scraps from the shoulder and mix it up with the offal. We can make bologna, which we sell in our cafe, and mortadella, by emulsifying all the leftover scraps and trimmings."

Kaye and his kitchen crew brine the hocks and braise the feet, picking out the bones, to make terrines. There are many uses for the head. It can be taken apart, and the jowls, ears, snout and chin cooked separately. The crisped pieces of ear and chin and succulent braised guanciale can be used to accompany a conventionally prepared loin. Sometimes the kitchen bones out the head, brines and confits it, and then rolls it into a torchon that is served as face bacon (as opposed to bacon made from the pig's belly), paper-thin and crisp, an *uber* bacon.

Lowry McKee Photography

Craig Deihl's trio of Black Guinea hog is braised shoulder, savoy cabbage and honey crisp apples; rye-roasted belly, white grits, celery root and smoked bacon jus; and grilled loin, carrots, orange and cumin.

Adding value

In food-savvy Charleston, S.C., Craig Deihl, executive chef of Cypress, a post he assumed eight years ago at the age of 24 just six months after the restaurant's opening, has spread his porcine net beyond the confines of his kitchen. In addition to the Tamworth hogs he sources from Keegan-Filion Farm in Walterboro, S.C., (which gets some of his better kitchen scraps for pork treats), he is helping to revive the rare heritage Guinea hog, working with Gray Moore, owner of Carolina Heritage Farm, Pamplico, S.C.

"It's a lard pig, fattier than a Tamworth or Ossabaw," says Deihl. "The whole carcass only weighs about 80 pounds, so it is easy for restaurants to handle. You don't need special equipment, because they are so small and can be broken down with a cleaver. They will eat rodent pests and can forage for their own food, and at the end of the day, they make some pretty tasty BLTs, as well."

He also initiated Artisan Meat Share in Charleston, the equivalent of a pork CSA (Community Supported Agriculture), which he describes as a win-win situation. Shareholders receive restaurant-made charcuterie, such as coppa, chorizo, city ham, Genoa salmi, mortadella, picante salmi and saucisson sec, and local pork producers benefit from increased demand. Deihl points out that whole animals began entering his kitchen only about three years ago. "When we first started, it was kind of trial and error while we figured out how to use everything. This was not something we were taught in school. We would smoke the shoulders and do an upscale barbecue. But then we moved on to figuring out how to preserve what we had, and began to do salumi and sausage. The more we use, the more added value we get. Now there's nothing we don't use."

Diners at Rabbit Hill Inn enjoy Matthew Secich's smoked Waterford pork loin on spinach purée with sautéed local organic chanterelle mushrooms, kale, roasted onions, apples and spinach.

In addition to charcuterie and the standard pork chop and loin, Deihl uses the head for head cheese, *porchetta di testa*, guanciale, jowl bacon and crispy pan-fried head. There are trotter tots from the feet, smoked hocks and pork butter—a creamy rillette made from lard to which he adds garlic, chilies, rosemary, fennel and salt, then purées with butter and mascarpone.

"We are becoming known for what we do, but we always have to think about what we are doing in terms of pleasing the guests," Deihl says. "The last thing you want is that one complaint."

Locally sourced

Up north, in what was once the halfway stop between the busy harbors of Boston and Portland, Maine, and Montreal, is the Rabbit Hill Inn in Lower Waterford, Vt. Named as one of *Travel + Leisure's* 2009 best 100 hotels in the world, its visitors go as much for the food that comes from chef Matthew Secich's kitchen as for the many outdoor pursuits the area offers.

Secich's culinary pedigree includes stints in England with Raymond Blanc at Le Manoir aux Quat'Sasions and in Virginia with Patrick O'Connell at The Inn at Little Washington. Before coming to Vermont, the Ohio-born Secich worked in Chicago with Charlie Trotter, leaving, he says, because, "I like to be as close to the farmer as possible."

Christopher Maharry

George Formaro offers this Alsatian tart, which features house-cured pancetta, as a special at Django.

Lowry McKee Photography

Black Guinea hog liver mousse on brioche with pickled red onion is one of the dishes Craig Deihl creates from the rare heritage Guinea hog.

The pigs that provide pork for the menu at Rabbit Hill are raised at a farm in Waterford, where they feast on the excess cottage cheese, whey and cream cheese produced at nearby Cabot Creamery in Montpelier. Secich slaughters many of the pigs himself on the farm, taking them to a U.S. Department of Agriculture facility for inspection. "That way I can keep everything," he says, "brains, guts."

Although it is not pork, one of his most popular pre-dinner amuse-bouche is what he calls "nuggets of knowledge"—fried veal brains. The dish says something about the inn's clientele, who, says Secich, tend to be open-minded eaters. "Hardly anything ever comes back," he says. "It's very rare that we make something we can't sell."

There is pig-head soup made from the head, which has simmered for a day or two and is then disassembled, keeping the jowl meat, tongue, ears and skin separate, and adding a mirepoix and seasonings. The tongue may be pickled, the cheeks served braised or in a stew, and the ears and skin will become cracklings.

Secich braises the heart with cloves and red wine, and fries the spleen in bacon fat with a coating of flour, breadcrumbs and lard. The kidneys may be braised in brown butter, and the testicles deep-fried and served as little discs with a molasses bread, as an amuse.

From head to tail, Secich uses the whole pig, although the snout gets dried off, hung and taken home for his dog. "I can't eat the snout," he says. "And I don't find the eyeballs all that appealing, either."

Jan Greenberg, author of Hudson Valley Harvest *(Countryman Press, 2003), is based in Rhinebeck, N.Y.*

Mezza on the Menu

These small plates make a Lebanese meal as much social encounter as dining experience.

By Suzanne Hall

Classic Lebanese Cuisine (Three Forks, 2009)

Lebanese Taverna

Top, lentil soup with ruby Swiss chard and lemon is a traditional Lebanese recipe from Kamal Al-Faqih. Bottom, mezza—homemade fresh pita bread, kabis (pickles, olives, radishes, carrots), m'saka (eggplant, chickpea, tomatoes, onion, garlic), *sujok* (beef and lamb sausages with a spicy tomato sauce), tabouleh and hommos—served at Lebanese Taverna.

Authentic dishes created from time-honored recipes are on the menu at Lebanese restaurants around the country. Most of the restaurants are family businesses and, like Nicola's Restaurant in Atlanta, welcome generation after generation of regular customers.

"People have been coming here for 26 years to eat, dance and celebrate special occasions," says owner Nicola Ayoub. "They bring their children, then their grandchildren, and now even their great grandchildren."

What keeps diners coming back to Lebanese restaurants? Their owners all agree: Lebanese cooking is healthy and fresh, and it's meant for sharing. The latter attribute isn't a twist to meet contemporary expectations but a centuries-old tradition.

On the Lebanese menu

This country with one foot in the Mediterranean and the other in the Middle East has an abundance of fresh fruits and vegetables, grains and other products from sea and land. Olive oil is used in lieu of butter, and the harvest lends itself to vegetarian dishes, such as *fatteh bel bathenjan*, an eggplant /chickpea dish topped with toasted Lebanese bread and smothered with warm yogurt and sautéed pine nuts, garnished with pomegranate seeds.

The dish is on the menu at the 11 units of Arlington, Va.-based Lebanese Taverna, a group of restaurants and cafes with locations in the greater Washington, D.C., area. Lebanese Taverna was founded in 1979 by Tanios and Marie Abi-Najm, who are now retired. Their five children run the group's restaurants, cafes and market.

Another meat-free specialty in Lebanese cuisine is raisin couscous with a stew of carrots, onion, yellow squash, zucchini and tomatoes, which is featured in *Classic Lebanese Cuisine* (Three Forks, 2009), by Kamal Al-Faqih. A native of Lebanon,

A repertoire of vegetarian dishes in Lebanese cuisine includes this *moghrabieh*, also known as Lebanese couscous.

Lebanese cuisine includes a wide selection of lamb, chicken and fish dishes, such as this fire-roasted wheat with lamb from Kamal Al-Faqih.

Al-Faqih grew up in Washington, D.C., where his father was employed at the Embassy of Lebanon. The youngest of four boys, he began cooking with his mother and aunts when he was about 9 years old. His cookbook includes 170 traditional recipes, and he is working on a second book.

Small bites, big flavor

Lebanon's bountiful harvest is used to create a wide variety of mezza, those small plates that are as much a social encounter as a dining experience and include unusual salads, main-dish desserts, the Lebanese take on baklava and copious amounts of fruit.

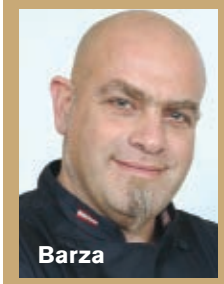
Chefs wanting to add a taste of Lebanon to their non-Lebanese menus should look to mezza. These usually bite-sized appetizers offer an abundance of tastes and textures perfect for starting a meal or passing as hors d'oeuvres. "I've catered parties where the entire menu was an elaborate buffet of mezza," says Al-Faqih.

"Mezza are the staples of Lebanese cooking and usually found on every table," says Lebanese Taverna's Grace Abi-Najm. "They're meant to be shared, just as main courses are often shared."

To make that sharing a true experience, Lebanese Taverna offers a selection of mezza platters.

Mezza platters are available at Nicola's, also, where the Dancer's Plate includes nearly all

Q&A with Lebanese chef Joe Barza


Barza

Considered one of the premier chefs cooking in Lebanon and throughout the Middle East, Joe Barza has been executive chef for Lebanon's nine-unit The Chase Restaurant since 2002. Here, he talks about Lebanese cuisine.

How would you describe Lebanese cuisine? And what is special about it?
Lebanese cuisine is a mix of different practices and cultures. It relies mainly on products extracted from land and sea. All ingredients can be found yearlong. Lebanese cuisine is reliant on stove cooking and oven baking (stews, pies, etc.). It also includes a large repertoire of vegetarian dishes, since vegetables and fruits are abundant and meat is often an expensive alternative for Lebanese villagers.

How is it like and not like other Middle Eastern cuisines?
If you research Middle Eastern cuisine in general, you notice a lot of similarities in food varieties and combinations. What differentiates Lebanese cuisine, however, is the moderation of spice notes in the food. Although there is a high reliance on spice usage in Lebanese cuisine, Lebanese spice mixes are moderate in taste. Moreover, Lebanese cuisine relies on vegetable garnishes to add flavor to dishes. Most meat stews have vegetables in them, and vegetable stews accompanied by rice are favorites in Lebanese homes. Garnishes such as parsley and coriander are heavily used in Lebanese salads and entrées to give flavor and fragrance. A tray filled with a variety of seasonal fresh vegetables is typical of any Lebanese dining table at any time of the year.

What do you want for Lebanese cooking going into the 21st century?
For me, after 22 years of being a chef and experimenting with all types of cuisines and ingredients from the world over, I have developed a passion for Lebanese cuisine. Sometimes, one is so busy looking ahead that he fails to see what is right under his nose. There is a lot to work with, and with all the modern cooking techniques and new trends in the culinary world, the sky is the limit for what I can do with our local products.

I was invited recently to Abu Dhabi as part of an international culinary exhibition, and was given the title "master chef." This made me think a lot about my culinary future. I am a down-to-earth family man who considers God to be the only supreme master of all beings. However, I would like to look back at my career and say that I have mastered the understanding of the different ingredients and spices and cooking techniques and temperatures and all that is related to my profession. This mastery should enable me to innovate and create a trend in Lebanese cuisine that I will carry with me to the rest of the world, enabling my native cuisine to shine amongst other international styles.

of the restaurant's appetizers, plus salads and a meat or vegetarian main course, for about $10. Since family style dining is a Lebanese tradition, Nicola's also offers a family dinner: four appetizers, two salads, three entrées and the special of the day for $15.95 per person.

Hummus is a staple on any mezza menu. Recipes may vary from country to country and cook to cook, but the basic ingredients for the dip are chickpeas, garlic, lemon juice and tahini. For an attractive presentation, Al-Faqih spreads the hummus on a plate, leaving an indentation in the center. He fills the circle with olive oil and garnishes the center with a radish, parsley and chickpeas. He serves the mezza with warm pita triangles.

Another variation is to serve several kinds of hummus with a selection of toppings and dippers. At Lebanese Taverna venues, the hummus bar includes regular, garlic and spicy versions with an assortment of meat, shrimp, nuts and cheese toppings. Dippers include rice crackers, pita chips, french fries and vegetables.

Ramsey Hamdan, executive chef/owner of Joolz in Bend, Ore., missed the foods of his native land when he moved from Lebanon to the U.S. He wrote home for recipes, and began cooking for himself. The results so impressed family and friends that Hamdan enrolled at Western Culinary Institute in Portland, Ore., to learn to cook professionally.

Eventually, he opened Joolz, where he takes a lighthearted approach to menu-writing and has customized some of his dishes to meet customer tastes. He offers a hummus on the range, which is the traditional dip topped with local, organic elk pan-seared with lemon, parsley and sumac, a tart seasoning widely used in Lebanese cooking.

Other traditional appetizers on Lebanese restaurant menus include baba ghanoush

(a smoked eggplant dip), *kibbeh* (usually, a ground-meat/wheat dish served in a variety of ways), grape leaves stuffed with rice and meat or vegetables, and labneh yogurt cheese, a creamy, soft, tart yogurt spread served with fresh mint, olive oil and warm pita bread that's especially good with olives.

Refreshing salads

Listed on the mezza menu, or sometimes separately as mezza salata, Lebanese salads take advantage of the country's abundant fresh produce. Al-Faqih includes 11 salad recipes in his book, including the well-known tabbouleh—parsley and fine bulgur wheat salad with chopped tomato, green onion and mint leaves dressed with extra virgin olive oil and lemon juice.

Grape leaves stuffed with rice and meat or vegetables is a traditional appetizer on Lebanese restaurant menus.

Lebanese Taverna

At Lebanese Taverna, salad offerings include *shakshouky*, an eggplant dish made with diced tomatoes, green onion, garlic and pomegranate, and *fattoush*, which consists of parsley, mint, onions, radishes, lettuce, garlic and olive-oil-toasted pita with sumac dressing. The rose harissa Caesar salad at Joolz is romaine lettuce with the house zesty rose harissa Caesar dressing, shaved Parmesan and crostini croutons. Skewers of lamb, chicken or prawns can be added.

Of course, Lebanese cooking is not without a wide selection of lamb, chicken, fish and sometimes beef main dishes, and an assortment of grain and vegetable side dishes. But for chefs looking for an initial taste of Lebanon for their menus, mezza and mezza salata are the best places to start.

Suzanne Hall has been writing about chefs, restaurants, food and wine from her home in Soddy Daisy, Tenn., for more than 25 years

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Garlic Makes the Cut

Play with varieties to find the best match for your application.

By Jody Shee

Some may look at garlic as a key aromatic in soups, sauces and seasonings, especially of Italian and Spanish persuasions. Others picture garlic as a creative flavoring for bread, ice cream, cookies and an unending list of other items. Whatever the vision, it's certainly a pungent prospect for any application.

The most interesting thing about garlic, however, may not be its versatility but the types available. There is action under (and above) ground in the world of garlic.

Locale versus variety

No doubt, the cheapest, most plenteous basic white garlic bulbs come from China. But some would argue that the best flavor doesn't make it ashore.

Michael Giletto, executive chef at Cherry Valley Country Club, Skillman, N.J., concedes that Chinese garlic is usually large, white, uniform in appearance and cheap. "It's a beautiful product, but taste-wise and aromatically, it does not hold up to American garlic," he says. And he knows that somewhat scientifically. He has conducted tests comparing Chinese and California garlic.

Giletto does consulting work for garlic shipper Christopher Ranch LLC, Gilroy, Calif. While he promotes the idea of

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Roasted Green Garlic Biscotti

Michael Giletto, Executive Chef, Cherry Valley Country Club, Skillman, N.J. and Alina Eisenhauer, Executive Pastry Chef, Eat Dessert First Inc., DBA Sweet, Worcester, Mass.

Yield: 12 biscotti

1 small head green garlic
Canola or vegetable oil, as needed
1¼ cups + 1 T. sugar
4 oz. unsalted butter
3 large eggs
1 t. vanilla
3½ cups all-purpose flour
½ t. baking powder
1 cup chopped almonds
1 cup white-chocolate chips

1) Heat oven to 350°F. Place garlic (bulb only), cut in quarters, on sheet of foil; drizzle with oil. Sprinkle with 1 T. sugar; close foil around garlic to make packet. Bake 40 minutes to 1 hour, until garlic is soft and squeezable. **2)** Cream butter, remaining sugar and garlic until light and fluffy. Add eggs slowly, one at a time; add vanilla. Scrape bowl well after each addition. **3)** Add flour and baking powder; mix until combined. Add almonds and white-chocolate chips; mix to combine. **4)** Shape into two logs approximately 1½ inches tall by 2½ inches wide. Place on lightly sprayed baking sheet. Bake 30 minutes, or until toothpick inserted in center comes out clean. Cool to room temperature. **5)** Slice into approximately 1-inch slices; put back on baking sheet. Bake 15 minutes longer, or until they just begin to brown.

Green garlic biscotti was created for a James Beard dinner in New York by Michael Giletto and Alina Eisenhauer.

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remaining true to American growers and supporting U.S. production, locale isn't the biggest factor in quality, says Justin Guibert, Christopher Ranch's manager of foodservice sales and marketing.

"There are hundreds of varietals that grow all over the world, in Russia, India, China and Mexico, for example. Geography isn't it. The seed makes the difference," he says. "The seed we use was brought over from Italy 50 years ago when garlic was first grown in California." The company founder experimented with various types and settled on the heirloom variety for the flavor.

"We've maintained our own proprietal seed line all this time. We've never bought or sold seeds," Guibert says, noting that other growers grow for appearance, shelf life or to withstand shipping over great distances, when flavor should be the most important consideration.

Black trend

Fairly new to the U.S. market, black garlic is gaining the attention of chefs, and probably no two describe the flavor the same. It is simply regular garlic that has been fermented in high heat for up to a month, causing the sugars and amino acids to produce melanoidin, which turns it black. Because of the chemical transformation, it is said to have higher antioxidant levels. It's been used widely in Korea and Thailand, and more recently has gained U.S. attention as a choice ingredient on Bravo TV's "Top Chef".

It has a molasses flavor, says Tom Fraker, corporate chef/kitchen manager for produce supplier Melissa's/World Variety Produce Inc., Los Angeles. The company recently began selling separated black cloves in 3-ounce packs. Fraker was asked to create something unique for a group of grocery store produce executives, and brought along some black garlic.

"It's very sticky and easily mashed, so I peeled and mashed it and made toasted crostini with cream cheese, a spread of black garlic and a garnish of diced tomatoes. They flipped over it," he says.

He has also roasted and chopped black garlic and mixed it with roasted Dutch potatoes.

"A lot of people serve them [black garlic cloves] as a condiment," Fraker says. "People like to eat them on an antipasto platter. It's almost like candy."

Melissa's/World Variety Produce Inc.

Christopher Ranch

Michael Solomonov, chef/owner of Zahav in Philadelphia, says he has worked with all kinds of garlic, but black garlic is the most unique. "It's very sweet, almost like tamarind, like dried fruit," he says. "It's not acrid, and it has great aspects without giving bad breath."

He says he likes to use it for braising, especially with short ribs. In March, he had it on his menu as sauce (puréed with warm water) served with grape leaves stuffed with ground veal and rice and dressed with dill and a little olive oil.

Bruce Hill, chef/partner of Picco in Larkspur, Calif., says he finds that black garlic pairs well with such Mediterranean flavors as peppers, fennel and sweet onions. (Hill also is chef/partner of Pizzeria Picco in Larkspur and BIX in San Francisco.) "To me, it's sweet caramelized, and has notes of balsamic vinegar without the acidity," he says. "I've seen it used in a whole slew of things. Some have even used it in desserts."

He has stuffed black garlic under the skin of roasted chicken, used it to make aïoli and made a black garlic barbecue sauce to go with a chicken dish.

Christopher Ranch

Black garlic has overtones of soy sauce, says Marsha McBride, chef/owner of Café Rouge in Berkeley, Calif. She has been using it on her menu for a year. She has infused it in lamb stock for a grilled-lamb meat sauce, made a compound butter with it and added black garlic to vinaigrettes. But one of her favorites is as an ingredient in a basic aïoli, which she has used with *fritto misto* as a dipping sauce, slathered on sandwiches and as a topping for fish. "It has become our ketchup. We get on these kicks," she says.

Going with green

Green garlic (also called young garlic) is another option chefs have found great uses for. It is seasonal, and often only found in small amounts at farmers markets, but now Christopher Ranch is growing it on a large-scale basis in California, which means chefs will have it available to them from spring to late fall.

Christopher Ranch uses its same heirloom variety, and pulls it out of the ground before the bulb matures, as all green garlic is grown. "It has a small white bulb at the bottom, with green, tender leaves. The whole thing is edible. You get that garlic flavor, but more delicate and mild," Guibert says. It is similar in appearance to green onions.

It's a great substitute in gremolata, combined with minced parsley and lemon peel and sprinkled over osso buco, says Hill. At his pizzeria restaurant, he has made spring garlic soup with organic potatoes.

McBride also makes green garlic soup with thinly sliced Yukon gold potatoes and with a poached egg on top. She says she ends up adding many things to the soup, depending on what's available. Asparagus tips and fava beans are a couple of her favorite soup ingredients. For another application, she sweats the green garlic in olive oil and incorporates it in a chunky vinaigrette as a fish topping.

Giletto has gone creative with green garlic and made ice cream that combines a basic ice cream mixture with his housemade roasted green garlic extract. It becomes soft-serve ice cream that he toys with further, involving a fleximold, liquid nitrogen and the making of frozen balsamic spheres surrounded by the ice cream—all frozen solid. "It becomes a beautiful cylinder of vanilla-roasted green garlic ice cream that when it gets to room temperature and you cut into it, you have the pleasant taste of garlic and then a nice balsamic, almost like a molten lava cake," he says.

Elephant proportions

Also on the milder side, some chefs turn to elephant garlic. Flavor-wise, as leeks are to onions, elephant garlic is to garlic, says Fraker, adding, "It has a very mild garlic flavor, and for that reason, it's

Jo Anne Washburn, a culinary student at San Francisco-based Le Cordon Bleu California Culinary Academy, won first place in a Christopher Ranch 2010 Super Bowl party recipe contest with this garlic/blue cheese crab dip.

Chinese versus California dual

In one corner was a specimen from the plenteous, inexpensive supply of Chinese garlic. In the other corner sat the Christopher Ranch LLC (Gilroy, Calif.) heirloom variety. In a taste-off/cook-off, the chef/referee was Michael Giletto, executive chef at Cherry Valley Country Club, Skillman, N.J., who got to the bottom of the taste differences. He conducted various tests on both varieties with definitive results.

Raw garlic
Using whole bulbs and peeled cloves, Giletto observed that the Chinese garlic was dry, grainy and had fiber strands. The aroma was strong for 10 minutes, then dropped off quickly as it sat for the remainder of the hour.

The California garlic was moist, less fibrous and had a much brighter cream/white color. The aroma lasted longer over the hour he tested it. At the end, it still had a nice bite with a sharpness that lasted longer on the sides of the tongue.

Slow-roasted
Giletto slow-roasted bulbs, then cut through the center and removed the cloves and stem. The shape of the Chinese garlic was poor, and the cloves were detached. The sweetness was pleasant for 30 minutes, but became bitter as it sat. The eating experience was sweet going in and bitter going down. The tongue-feel against the roof of the mouth was creamy, but grainy.

The California garlic held its shape. The sweetness lasted longer, both while it was hot and as it cooled down. The mouthfeel was creamy, smooth and aromatic. The tongue-feel against the roof of the mouth was flavorful and creamy.

Sauté of chopped cloves at 190°F
Giletto tested fresh, chopped garlic from the bulb with stem removed. With the Chinese version, the color looked good for an hour after it was sautéed, but looked dry. The texture was chewy and gummy. After resting for 40 minutes, it became soft and limp. It had to be thrown away after an hour. The California garlic held its color for a full hour after being sautéed at 190°F. After 40 minutes, it was still crisp and full of flavor. At 60 minutes, it was still holding firm, crisp and texturally sound.

Sous vide
Cloves from a jar and a few hand-peeled cloves were tested after first being sautéed at 190°F, then, using the sous vide method, heated in a water bath at 141°F. In both Chinese and California garlic, natural oils were released, adding a pleasant aroma and slight color change. The Chinese garlic, however, developed a hint of unappetizing brownness. After 40 minutes, the shape and texture were still holding round and slightly firm. At 1 hour, the texture was mushy and creamy, but had a stringy feel between the fingers. A nutty smell was released from the bag.

The California garlic also held its shape and texture after 40 minutes. At 1 hour, the texture was soft and creamy to the fingers and the tongue. A buttery aroma was dispersed.

not a good substitute for garlic if you're looking for a nice heavy-garlic flavor."

The lack of pungency makes elephant garlic an apt ingredient sliced thin and eaten raw in salads, or as a burger topping. "If you cook it, either roast it or quickly sauté it. If you sauté in butter, you want to catch it before it turns brown. Once it gets to that point, it will probably start getting bitter," Fraker says.

Melissa's/World Variety Produce Inc.

M.J. Adams, chef/owner of The Corn Exchange Restaurant & Bistro in Rapid City, S.D., likes to roast elephant garlic in olive oil with thyme and serve it as an appetizer, allowing guests to smear the garlic cloves on bread. She also likes to pickle cloves, she says, adding that an elephant garlic clove is about the same size as a radish and looks nice on the plate.

Elephant garlic can be about the size of an orange, and it is easier to peel than regular garlic, Fraker says. For other uses, he suggests chopping it and sprinkling it over pasta, pizza, rice, scrambled eggs or omelets. Or, grill it, giving it a quick char for the smoky flavor. It also makes a great aïoli ingredient because it does not have such a strong flavor and does not leave an aftertaste.

When cooking with garlic, no matter the type, Adams cautions against being in too big of a hurry with it. "So many people, when I see them cook, everything has to be fast. They burn the garlic. When you cook it slowly, the flavors can develop," she says.

Jody Shee is a freelance writer and former magazine editor based in Olathe, Kan. She specializes in foodservice, with 20 years of editorial experience.

Potato Salad Makeover

Simple tweaks bring this classic dish up-to-date.

By Melanie Wolkoff Wachsman

Ilona O'Brien's potato poke salad, which pays homage to Hawaiian poke, adds a light, healthful choice to the menu.

United States Potato Board

Summer menus habitually highlight lighter fare. Warm months, especially, evoke creamy, rich potato salads, the perfect accompaniment for picnic, barbecue and outdoor-dining fare. While diners crave potato salad's traditionally rustic and homey appeal, chefs may find such recipes lacking that creative spark. Even classic dishes deserve an update.

Balancing potato salad's comfort-food factor and familiarity and invigorating it with some innovative twists isn't difficult. It's possible to maintain potato salad's essence, yet add more than a dash of pizazz.

Fried exterior, cool interior

Susan Goss, chef/co-owner of West Town Tavern in Chicago, can thank New Orleans for providing the inspiration behind her fried Idaho potato salad. She ate a similar fried potato salad garnish in the Crescent City. "It was crunchy and hot on the outside with a cool and creamy middle," she says. "I kept thinking about it. Then I did some experimenting using my favorite potato salad recipe."

Goss creates a version of a potato salad from her childhood with a few grown-up touches. She uses cornichons instead of pickles, dresses potatoes in mayonnaise and buttermilk, and mixes in prepared mashed potatoes with the diced potatoes. She portions out scoops of potato salad, forming a croquette that she then dredges in flour, egg whites/buttermilk and instant mashed-potato flakes. "I needed to create something that will hold together and stand up to the frying process," she says. "The potato flakes add another layer of country potato flavor."

Twenty seconds in the deep fryer is all the time needed for the croquette's exterior to crisp and the center to remain cool. Goss serves the salad with roasted chicken, beef brisket and pork ribs. "It goes

Potato Poke Salad

Ilona O'Brien, Chef/Caterer, Island Gourmet Catering, Captain Cook, Hawaii; Relief Restaurant Manager, Outrigger Keauhou Beach Resort, Kailua-Kona, Hawaii

Yield: 4 servings

1¼ lbs. boiled potatoes, cut in ½-inch cubes
¼ cup minced onion
¼ cup minced green onion
1 t. minced fresh ginger
2 T. lightly crumbled seaweed
1 T. ground kukui (candlenuts)
2 t. sesame oil
1 lemon, juiced
2 T. oyster sauce
1½ t. crushed red pepper flakes
8 leaves iceberg lettuce
2 T. cilantro leaves, for garnish

Method: In mixing bowl, combine potatoes, onion, green onion, ginger, seaweed, kukui, sesame oil, lemon juice, oyster sauce and red pepper flakes. Cover; refrigerate at least 1 hour. To serve: Arrange lettuce leaves on serving platter; spoon potato poke on top. Garnish with cilantro.

best with things people are familiar with, since it's a quirky dish. It complements any picnic-style, homestyle protein. It definitely catches people off guard," she says.

Warm it up

Todd Downs, president of Food Sense Inc., a culinary consultant group in Fort Wayne, Ind., heats up typically cold potato salad—literally. "I like to dress potatoes for salad while the potatoes are still warm," says Downs. "The potatoes absorb more marinade that way, and the flavors are brought out more."

His warm potato/beet/Roma tomato salad with herb pesto capitalizes on summer flavors. To prepare, Downs seasons and bakes red and golden beets, yellow fingerling potatoes, red onion and Roma tomatoes. "Roasted beets and tomatoes are my favorite things to work with in the summer," he says. Then he builds a lemon vinaigrette with slow-roasted, caramelized Meyer lemon, Dijon mustard and olive oil. He tosses each vegetable in vinaigrette, and drizzles herb pesto atop each potato. (Downs cautions that ingredients should be kept separate until plating, otherwise, the colors will bleed together.)

"The salad is a really nice combination of ingredients, and pairs great with fish, chicken, pork or quail," he says. "The ingredients are hearty, but the flavors are light."

Arugula salad with potatoes, cremini mushrooms and pancetta vinaigrette is based on a classic spinach salad and given an Italian flavor by Bill Fuller of Big Burrito Restaurant Group.

Playful poke

Ilona O'Brien pays homage to Hawaiian poke with her potato poke salad. The chef/caterer for Island Gourmet Catering, Captain Cook, Hawaii, and relief restaurant manager for Outrigger Keauhou Beach Resort, Kailua-Kona, Hawaii, often turns a favorite recipe into a new one that combines classic and unique flavors that sound tasty and healthy. "I thought of potato poke salad as a new twist to a lighter, healthier potato salad without the mayonnaise," says O'Brien.

She prepares potato poke salad the same way that ahi poke is prepared, with similar ingredients except that cubed cooked potatoes substitute for cubed ahi or other kinds of seafood. O'Brien combines boiled potatoes, minced onion, green onion, ginger, seaweed, kukui nuts, sesame oil, lemon, oyster sauce and red pepper in a mixing bowl. She lets that refrigerate for at least an hour for the flavors to come together, then serves.

"You can dress it up more by adding bacon bits to top this salad, or soy bacon bits for vegetarians," she says.

Emulate another salad

Bold and hearty—that's the type of salad Bill Fuller, corporate chef for Big Burrito Restaurant Group, a 13-unit restaurant group based in Pittsburgh, wanted to add to the menu at Casbah Mediterranean Kitchen & Wine Bar. Using the concept of a classic spinach salad, that's exactly what he did when he developed an arugula

salad with potatoes, cremini mushrooms and pancetta vinaigrette.

"The arugula replaces the spinach and pancetta replaces American bacon, giving the salad a more Italian feel," Fuller says. "The addition of nicely caramelized cremini mushrooms filled the slot that cold sliced mushrooms would have on our model, and the crispy potatoes give depth, crunch and body to the whole dish. Fresh chèvre from one of our local producers seemed to finish it off well by adding a creaminess as well as a light sour flavor."

While Fuller started with the concept of a traditional American spinach salad, it was important that his end product was neither sweet nor heavy. His solution is to warm pancetta, diced fried potatoes and sautéed cremini mushrooms in a pan. That sits atop arugula and is drizzled with warm pancetta vinaigrette, which is made up of rice vinegar, red wine vinegar, balsamic vinegar, rendered pancetta and pancetta fat, shallots, thyme, lemon zest and juice and extra virgin olive oil. The salad is topped with crumbled goat cheese.

Idaho Potato Commission

Fuller found that the spiciness of the arugula balanced the richness of the pancetta and the sweetness of the potato. The fresh lemon in the dressing helps cut the richness further while adding a high note. "This dish has been on the Casbah menu for 15 years, and is our best-selling item every single week," says Fuller. "Crispy arugula, creamy goat cheese, chewy pancetta lardons, crisp outside/soft inside potatoes and nicely sautéed mushrooms all produce a great bunch of textures."

Add mushrooms

Mushrooms, confesses Doug Fisher, CEC, CCE, culinary-arts instructor at Inland Northwest Culinary Academy at Spokane Community College, Spokane, Wash., is his secret potato-salad ingredient. Fisher highlights portobellos in his Washington potato salad, which is modeled after a traditional German-style potato salad.

"In Washington State, we have a lot of great ingredients. One is potatoes, and another one is mushrooms," Fisher says. "I was also looking for a heart-healthy recipe that featured the potato and didn't have a lot of saturated fat in it."

Todd Downs prepares this warm potato/roasted beet/Roma tomato salad with herb pesto, a combination of hearty ingredients and light flavors.

The inspiration for Susan Goss' fried Idaho potato salad—with a hot, crunchy outside and cool, creamy middle—came from a similar dish she enjoyed in New Orleans.

For the salad, Fisher marinates portobello mushrooms in a mixture of olive oil, balsamic vinegar, red wine vinegar, thyme and rosemary. Then he grills or bakes them until they turn dark and have a deep, rich flavor. Next, he cooks up sweet Walla Walla onion strips in a skillet. Then he whisks together a dressing of olive oil, stone-ground mustard, sea salt and fresh-ground black pepper. He combines steamed Washington red or Yukon gold new potatoes, mushrooms and onions, and douses with dressing.

"The mushrooms and marinade give the salad and potatoes a rich, deep, earthy flavor," says Fisher, who recommends serving the salad with grilled or smoked beef, salmon, chicken or pork. "I like this flavor combination with the balsamic vinegar and stone-ground mustard because it is hearty. I like potato salad in general because it gives potatoes a great flavor profile. Most Americans associate potato salad with summer and casual dining, but this salad dresses up the potato with less saturated fat and gives it the chance to serve well with almost any fine-dining meal."

Downs also finds potato salad's versatility appealing. "Since diners are so familiar with potato salad, you can add different components to it, and people are still comfortable," he says.

It looks like taking potato salad out of its comfort zone is a good thing for all involved.

Melanie Wolkoff Wachsman is a freelance writer based in Louisville, Ky., and a former editor of Chef *and* Chef Educator Today.

Fried Idaho Potato Salad

Susan Goss, Executive Chef
West Town Tavern
Chicago

Yield: 25 servings

5 lbs. peeled Idaho potatoes, cut in ½-inch dice
1 T. + 1 t. kosher salt
1½ cups cornichons, sliced
5 cups sweet onion, small dice
5 cups celery, small dice
1¼ cups flat-leaf parsley, chopped
2½ cups plain mayonnaise
1¼ cups buttermilk
1¼ t. ground white pepper
5 cups mashed potatoes, prepared, seasoned, warm
Seasoned flour, as needed for breading
Mixture of 2 cups egg whites and 2 cups buttermilk, whisked well, as needed for breading
Idahoan Instant Mashed Potato Flakes, as needed for breading

1) Cover diced potatoes with cold water; add 1 T. kosher salt. Bring to a boil; cook until just tender. Drain; shock to cool. **2)** In large bowl, combine cooled potatoes with cornichons, onion, celery, parsley, mayonnaise, buttermilk, pepper and mashed potatoes; mix gently but completely. Taste; season, if necessary. Refrigerate 1 hour until well-chilled. **3)** Put seasoned flour, egg whites/buttermilk mixture and Idahoan Instant Mashed Potato Flakes in three separate pans. Using #12 (2⅔-oz.) disher, scoop portions of potato salad into flour; coat well, shake off excess flour. Dip floured potato salad in egg/buttermilk mixture. Roll in potato flakes. Place on sheet pans to hold for service. **4)** At service, deep-fry at 350°F 15-20 seconds, until crispy on the outside and still cold inside.

Small Treats

One-bite desserts satiate guests' cravings for sweets.

By Rob Benes

American diners tend to like their portion sizes big, because value is often placed on the amount of food on the plate. However, Cheryl Wakerhauser, pastry chef/owner at Pix Pâtisserie in Portland, Ore., doesn't agree that bigger is necessarily better. "Smaller-sized portions can carry much value, such as is the case with one-bite desserts. A little can go a long way if they are made correctly."

Siddharth Mangalore, CEPC, chef-instructor in the School of Culinary Arts at Kendall College in Chicago, says chefs recognize that people want to find a balance between finishing a meal and saving room for dessert. "The one-bite dessert option is the solution. Also, people are eating healthier and in moderation, so one-bite desserts help keep them from overindulging."

He adds that while one-bite desserts are labor-intensive, because of their small size and, often, multiple components, pastry chefs enjoy making them because they showcase pastry skills.

And when it comes to presentation, small-bite desserts have the edge. "Think about when you go to a wedding, and you see the wedding cake on display. It looks great," Wakerhauser says. "But after it's sliced, diced and slapped onto a plate, it doesn't look that appealing. With one-bite desserts, the item looks nice when served up until the guest takes the first bite."

Dim sum style one-bites

Pix Pâtisserie hosts a Dim Sum Yum Yum Extravaganza several times a year. During the event, which Wakerhauser has been holding for the past seven years, guests get to pick and choose from 20 one-bite-size desserts and chocolates while sampling Belgian beers and dessert, sparkling or still wines. Prices range from $1.50 to $3 per dessert, while 2-ounce beer chasers are $1 and 1-ounce wine tastes are $3.

There's no set menu, so guests know only that the sweet treats will be a mix of the French-inspired desserts regularly served at the pâtisserie and new creations for that particular evening. Often, Dim Sum Yum Yum is held during a holiday, and at the one held during the 2009 Christmas season, Wakerhauser included a one-bite bûche de noël, an eggnog crème brûlée with a butter-rum cookie and other holiday-themed treats.

This one-bite version of Cheryl Wakerhauser's Tiki Tiki, a mango/passion fruit mousse, is topped with a berry.

Tim Gunther Photography

Tiki Tiki

Cheryl Wakerhauser, Pastry Chef/Owner
Pix Pâtisserie
Portland, Ore.

Yield: 150 mini desserts

Coconut Meringue
17.6 oz. egg whites
17.6 oz. sugar
8.8 oz. unsweetened coconut
8.8 oz. icing sugar

Method: Prepare a French meringue with eggs whites and sugar. Fold in coconut and icing sugar. Spread on full sheet pan; bake at 325°F for 40 minutes.

Biscuit Jaconde Décor
11.5 oz. eggs
10 oz. powdered sugar
5.6 oz. pastry flour
10 oz. almond meal, blanched
2 oz. butter, melted, not hot
15.2 oz. egg whites
3.6 oz. sugar

Method: In bowl, mix eggs to break up. In separate bowl, combine powered sugar, pastry flour and almond meal; mix until combined. Add dry mixture to eggs; mix on high speed for about 4 minutes until light and fluffy. Fold in melted butter. Prepare a dense French meringue with egg whites and sugar. Fold meringue into egg batter. Spread evenly on Silpat-lined full sheet pan. Immediately bake at 400°F for about 4 minutes per side, or until cake is set and barely browned.

Mango/Passion Fruit Mousse
16.5 oz. + 2.3 oz. sugar
4.2 oz. water
9.4 oz. egg whites
24 oz. heavy cream
1 oz. sheet gelatin
9.3 oz. passion fruit purée
18.7 oz. mango purée

Method: Prepare Italian meringue by bringing 16.5 oz. sugar and water to 250°F; pour syrup into firm peak meringue made with egg whites and remaining sugar. Whisk until completely cool; set aside. Whisk cream to soft peaks; set aside. Soak gelatin sheet in cold water for 5 minutes. Drain; melt. Temper melted gelatin into passion fruit and mango purées. Fold puée/gelatin mixture into Italian meringue; fold in cream.

Mango Mirror
0.5 oz. sheet gelatin
10.5 oz. simple syrup
10.5 oz. mango purée

Method: Soak sheet gelatin in cold water. Drain. Melt gelatin; temper with simple syrup and mango purée. Cool. Gently reheat.

Fresh mango, as needed

To assemble: Line 1.5-oz. plastic molds with acetate strips, then, ¾-inch strips jaconde. Place small piece coconut meringue in bottom. Top with 1 piece fresh mango. Pipe mango/passion fruit mousse into molds to cover coconut meringue and mango pieces. Freeze. Unmold; top with mango mirror.

Chef's note: To create a décor design, spread chocolate tuile mixture through stencil onto Silpat. Freeze. Bring out at last moment; cover with joconde batter just before baking.

Chef's recommended beverage pairing: Lindemans Cassis Lambic

After guests are seated, servers offer the first one-bite dessert. This could be Shazam!—rich, creamy caramel mousse, salted almonds and a dense chocolate almond cake. Guests can choose the dessert only, or they can pair it with the accompanying beverage, Schlafly Reserve 2008 Barleywine. Or, guests can pass on the first dessert and wait for the next one, perhaps The Royale—a chocolate mousse blanketing a crisp hazelnut praline filling with a dacquoise base. It's paired with Rochefort "10" Trappist beer. The next dessert might be Tiki Tiki, a mango/passion fruit mousse with coconut meringue and almond cake décor paired with Lindemans Cassis Lambic.

"Guests can have all 20 desserts or just a few," Wakerhauser says. "It's entirely up to them."

The Dim Sum Yum Yum Extravaganzas are held to draw attention to the restaurant and introduce new diners to Wakerhauser's food, rather than as a moneymaker. "These events bring people in from surrounding suburbs who may not generally come into the downtown area of Portland," she says. "Our hope is that these first-timers will be impressed with what we serve and will want to come back on a regular basis."

Executive chef Jim Hoveke at Ben Pao, Chicago, wants to introduce the American palate to time-honored Chinese desserts through one-bites. "The American palate does not always appreciate Chinese desserts," Hoveke says. "So we developed one-bite menu items by taking large-format classic desserts, breaking them down and making them approachable from a small standpoint, while putting a Chinese twist on the flavor."

Hoveke prepares several dim sum cheesecakes. "What's fun about cheesecake is the multiple flavor and texture possibilities. It's a traditional and popular U.S. dessert that we've given a Chinese interpretation," he says. "Two examples are the lemon/ginger cheesecake with almond crust and the banana cheesecake with macadamia nut crust and caramelized bananas."

Eric Futran

Siddharth Mangalore prepares a French macaroon topped with an avocado Bavarian cream and pineapple/tarragon curd, garnished with candied tarragon leaves.

Another Ben Pao dim sum dessert is chocolate spring rolls, creamy milk chocolate and banana rolled in a crispy golden wrapper and served with a purée of peanuts and ginger syrup dipping sauce.

Desserts range in price from $2.95 to $3.50, with food cost ranging from 10% to 18%.

Multicomponent one-bites

Pastry chef Antonio Bachour at Soleá in the W South Beach hotel, Miami Beach, Fla., prepares vanilla bean custard croquettes with blueberry jam and fresh mango. "This one-bite provides guests with a tropical picnic, because they get sweetness from the fresh mango and tartness from the blueberry in the middle of a vanilla sandwich," Bachour says.

He emphasizes that not only are flavors important in a one-bite dessert, but textural components play a key role, as well. "The croquette dessert provides contrasting textures with a crispy outside and a warm gooey center," Bachour says. "Chilled mango sits on top of the croquette and adds color while cutting the sweetness of the custard inside and adding a contrasting temperature."

Bachour says a little can go a long way, and chefs need to focus both on flavor and texture to correctly make a memorable one-bite dessert. Going one step further to satisfy his guests' dessert cravings, he makes two versions of the croquette. The recipe calls for gelatin, but because gelatin is made from animal tissue, his vegetarian diners can't enjoy the dessert. So, he substitutes agar agar, a seaweed derivative.

At Kendall College, Mangalore prepares a French macaroon topped with an avocado Bavarian cream and pineapple/tarragon curd. "While the dessert is labor-intensive and has several components, each individual component is easy to produce in bulk," he says. "Everything can be made ahead of time, frozen, and then used as needed when ordered. The dessert can be assembled prior to service, so the only finishing touch would be adding the garnish."

He points out that since avocado mousse has a creamy texture, it can be too flat on the palate. Inspired by Mexican cuisine, where avocados are paired with sweet, acidic and spicy flavors, such as a spicy tomatillo salsa, Mangalore adds pineapple, because the sweet and sour flavor of the fruit is a great accompaniment to the buttery avocado pulp. He also adds tarragon; its delicate anise flavor lends a peppery back note.

Attention to detail

Mangalore stresses that because one-bite desserts are so small, and people expect to be wowed by taste and presentation, only the highest-quality in-season ingredients should be used. "Chefs need to use the juiciest fruit, the crunchiest crunchy toppings, the softest cakes, the airiest mousses," he says. "It's also extremely important to pay attention to all the details of the dessert, because any imperfection gets magnified since the dessert is only one bite."

Wakerhauser brings this attention to ingredients and details to the making of

all her desserts, including more than 30 macaroons. Those macaroon flavors are inspired by artisan ingredients and the highest-quality products available, such as Woodford Reserve Bourbon, Fleur de Sel Caramel and homemade peanut butter.

She also tempts the flavor palate with hints of sweet and savory—maple bacon, pumpkin spice, espresso, curry and Taylor Fladgate 10-year-old Tawny Port. And, there are always the French classics represented, such as cassis/violet, pistachio and triple chocolate dipped in 75% single-origin chocolate. For the real adventurer, the Meka Leka Hi Meka Hiney Ho is flavored with locally distilled Trillium Absinthe and loaded with chocolate-covered pop rocks.

Summer treats

Executive pastry chef Christine McCabe at EPIC in Chicago says one-bite desserts are the perfect item to serve during the summer. EPIC's new rooftop dining room will feature one-bite desserts on the menu. "For the rooftop, we are planning fun fare, so one-bite desserts are perfect to menu for this venue," McCabe says. "Also, one-bite desserts are more suited to drive sales, since guests will be inclined to buy more as they enjoy the rooftop views of the city."

The one-bite menu will include desserts people are familiar with, but they will have their own interpretation, McCabe says. For example, she'll prepare traditional-looking ice cream sandwiches filled with tea-flavored ice creams, nontraditional ice cream sandwiches made with sorbets in between dehydrated fruit chips, jello-shot parfaits made with different fruits and fruit juices to provide contrasting flavor profiles and textures, "bubbles"—parfaits of layered tapioca, mini popsicles made from fresh-squeezed juice, and candy-bar one-bites, such as a Snickers with peanut cake instead of actual peanuts, layered with nougat and topped with chocolate mousse.

Desserts range in price from $2 to $3 per piece. "One-bite desserts have to be reasonably priced for the guest," McCabe says. "You can't have a $4 or $5 one-bite dessert, because you want the guest to order more than one."

Rob Benes is a freelance writer and former editor of Chef *and* Chef Educator Today. *He specializes in foodservice and is based in Chicago.*

Vanilla Bean Custard Croquettes with Blueberry Jam and Mango

Antonio Bachour, Pastry Chef
Soleá, W South Beach
Miami Beach, Fla.

Yield: Approximately 50 croquettes

2½ cups milk
2 vanilla beans
6 oz. + ½ cup sugar
1 cup cornmeal
3 oz. cream cheese
2 oz. heavy cream
2 cups fresh blueberries
2 t. agar agar powder*
1 T. lemon juice
1 t. lime zest
1 oz. simple syrup
1 fresh mango
1 cup flour
3 eggs (beaten)
2 cups panko breadcrumbs
4 cups vegetable oil (for frying)

1) In small saucepan over medium-high heat, bring milk, vanilla beans and 6 oz. sugar to a boil. Add cornmeal; whisk continuously until thick. Add cream cheese and heavy cream; whisk until smooth. Pour custard onto half sheet pan (13x18); remove vanilla beans. Refrigerate for approximately 2 hours. **2)** In small saucepan, bring blueberries, remaining sugar, agar agar powder and lemon juice to a boil for 2-3 minutes. Put mixture in blender; purée until smooth. Refrigerate until chilled. **3)** Mix lime zest and simple syrup in medium-sized bowl. Cut mango in thin strips; toss in simple syrup mixture. Refrigerate. **4)** To assemble: Cut cooled custard in 2-inch squares. Dust each custard piece with flour, dip in eggs, toss in panko. Fry croquettes in oil at 350°F until light brown (about 2 minutes). Drain on paper towel. Top each croquette with 1 t. blueberry jam and strips of sweetened mango. Serve immediately.

**Chef's Note: Since gelatin is made from animal tissue, many vegetarians rely on this seaweed derivative, instead, but you can substitute a gelatin powder and/or sheets of your preference.*

On the Side

Sides replete with fresh seasonal vegetables ease diners into spring and summer.

By Kay Orde

National Onion Association

The weather is turning balmy, and chefs are ramping up their offerings of cool, clean dishes to suit the season. Fresh vegetables are a natural for sides, which lend themselves to all kinds of creative renditions. So, gather the bounty of the season, and treat your guests to sides that signal an end to winter.

Grilled Spring Onion Bulbs with Wagyu Beef, Miner's Lettuce and Caper Mostarda

Bruce Logue, Chef
La Pietra Cucina
Atlanta

Yield: 2 servings

4 medium spring bulb onions, tops removed 3 inches above bulb
2 T. + 3 t. extra virgin olive oil
Salt and pepper, to taste
2 t. Pedro Jimenez vinegar or sherry vinegar, divided
2 egg yolks
3 t. lemon juice
1 T. Dijon-style mustard
1 cup blended oil
1 t. mustard seeds, soaked in warm water for 10 minutes, drained
½ cup capers, rough chopped
½ t. dried oregano
5 oz. Wagyu beef sirloin or filet, trimmed, sliced into 5 slices
2 t. sliced chives
2 cups Miner's lettuce or mâche
Shaved Parmesan, for garnish
Ground black pepper, for garnish

1) Cut onion bulbs in half; remove dry, papery outer layers. Soak bulb halves in water. Season with 2 T. extra virgin olive oil, salt and pepper. Grill or sear on cut side until dark and lightly charred; turn over, repeat. Bulbs should be soft but not flimsy. Sprinkle with 1 t. vinegar while allowing onion to cool to room temperature. Arrange on salad plate, alternating bulb and stem. **2)** For caper mostarda, whisk egg yolks with lemon juice, mustard and salt and pepper in bowl for 30 seconds. Slowly add blended oil in thin stream until thick mayonnaise is formed. Add mustard seeds, capers and oregano. Adjust seasoning, as needed. **3)** Pound beef slices between plastic wrap until paper-thin. Put in stainless bowl; season with remaining extra virgin olive oil, chives, remaining vinegar and salt and pepper. Add lettuce; toss. Adjust seasoning, as needed. **4)** To serve: Arrange grilled onions on salad plate. Gently place beef slices and lettuce on onion base. Dot caper mostarda around outside. Garnish with shaved Parmesan and ground black pepper. Serve at room temperature.

Recipe courtesy of the National Onion Association.

Avocado/Mango Salad

Thomas Martinez, Executive Chef
Mission Beach Café
San Francisco

Yield: 4 servings

6 oz. barrel-aged sheep's/goat's milk feta cheese
8½ oz. mango, small dice
Salt, as needed
4 oz. spring mixed greens, divided
White Balsamic Vinaigrette (recipe follows)
2 large fresh California avocados, peeled, seeded, halved
Mango Vinaigrette (recipe follows)
Johnny-jump-up flowers, as needed
Arugula flowers, as needed
Borage flowers, as needed

1) Crumble feta cheese in large bowl; add mango and pinch of salt. Add spring mixed greens; toss with enough white balsamic vinaigrette to completely coat greens, adding more vinaigrette or salt, to taste. **2)** Slice each avocado in half vertically into approximately ¼-inch slices, leaving halves intact. Lightly salt surface of each avocado; set aside for plating. **3)** To assemble: On each plate, put 1 T. mango vinaigrette in one corner; spread across plate with back

of spoon to opposite corner in half-moon shape. Spread slices of each avocado half to elongate into a strip. Curve each strip into a circle; place one avocado ring in corner of each plate at tip of mango vinaigrette, with open part of avocado facing center of plate. Place 1 oz. spring mixed greens salad in center of each avocado ring. Garnish with 2-3 each Johnny-jump-up, arugula and borage flowers.

White Balsamic Vinaigrette

Yield: 1½ cups

¼ oz. minced shallot
3 oz. white balsamic vinegar
8 oz. extra virgin olive oil
Salt, to taste

Method: Put shallots in bowl. Add vinegar; set aside for 15 minutes. Add olive oil; whisk to emulsify. Season to taste with salt. Reserve ¾ cup vinaigrette to dress spring mixed greens salad and ¾ cup for mango vinaigrette recipe.

Mango Vinaigrette

Yield: 1 cup

4¼ oz. mango, small dice
1 T. olive oil
1 T. sugar
6 oz. white balsamic vinaigrette
Salt, to taste

Method: Put mango, olive oil and sugar in blender. Blend on low speed for 30 seconds; slowly pour in ¾ cup white balsamic vinaigrette. Continue to blend until smooth. Season with salt.

Recipe courtesy of California Avocado Commission

Garden Hearts with Mediterranean Grilled Vegetables

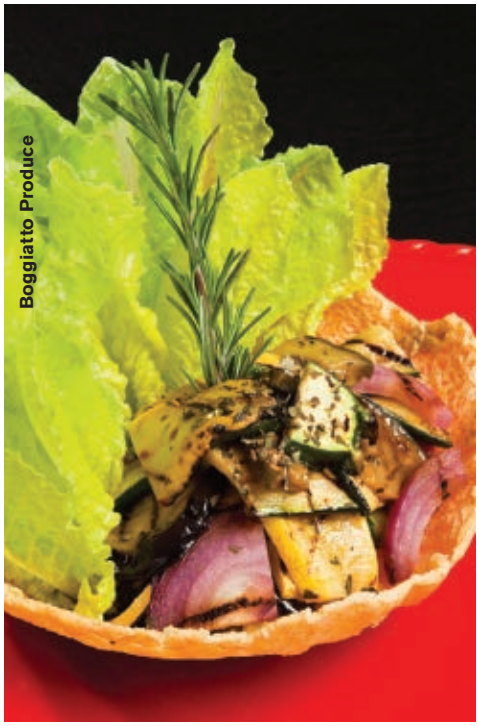
Beat Giger, AAC, Consulting Chef
Pebble Beach Resorts
Pebble Beach, Calif.

Yield: 8 servings

4 Garden Hearts® Petite Hearts romaine
4 medium zucchini
4 medium yellow summer squash
2 medium eggplants
2 medium onions
¾ cup extra virgin olive oil
1 t. Italian seasoning
1 t. kosher salt
4 cups grated Parmesan, divided
⅓ cup balsamic vinegar
8 sprigs rosemary

1) Cut ¼-inch from lettuce stems; rinse well, inside and out, under cold running water. Separate into individual leaves; air-dry completely. Chill. **2)** Wash zucchini, squash, eggplants and onions; air-dry completely. Remove ends from zucchini, squash and eggplant; cut lengthwise in ¼-inch slices. Cut onion crosswise in ¼-inch-thick slices. **3)** Put sliced vegetables on large sheet pan. Drizzle with olive oil; sprinkle with Italian seasoning and kosher salt. Turn; repeat on other side. Let vegetables sit for 20 minutes to absorb seasoning. **4)** In large nonstick skillet, over medium heat, sprinkle ½ cup Parmesan to cover bottom of pan. Melt cheese until golden. Slide from pan over upside-down small glass bowl to form individual Parmesan basket. Let cool; remove bowl. Prepare 7 more Parmesan baskets using same technique. **5)** Heat grill to medium; brush with small amount of olive oil. Grill vegetables, turning once. Allow to lightly brown, 8-10 minutes. **6)** Remove vegetables from grill; cut in 2-inch segments. Put in large mixing bowl; drizzle with balsamic vinegar. Lightly toss. **7)** Line each Parmesan basket with romaine leaves. Fill with grilled vegetables. Garnish with sprig of rosemary. Serve warm or cold.

Recipe courtesy of Boggiatto Produce



Infused Spirits

Unusually flavored liqueurs add flair to cocktails.

By Kathryn Kjarsgaard

Everything old is new again—at least, for some inventive mixologists and spirits aficionados creating cocktails with flavored liqueurs. Many have resurrected some old classics to star in creative new libations. Meanwhile, a variety of flavored spirits have debuted and are turning heads in their own right as key ingredients in trendy new drinks.

From 500-year-old Benedictine to 17th-century Chambord, traditional-flavored liqueurs still reign as kings of the cocktail. However, newbies such as hum, Yazi Ginger Vodka, St-Germain and Dumante are making a name for themselves as mixable new liqueurs in restaurants and bars across the country. Some chefs and mixologists are even creating their own flavored liqueurs by infusing them right in their kitchens.

Hal Wolin, mixologist and spirits writer for www.amuddledthought.com, reflects on a few trends he picked up on in the past year. "While you'll always have the classics of gin, bourbon and scotch, 2009 seemed to be the beginning of the awakening of mescal as a mixable spirit gaining popularity," he says. "This year, the push seems to be the reintroduction of tiki drinks as classic cocktails, and using fresh ingredients rather than those frozen syrupy drinks you often get at resorts. Sherry has also been getting a push as a main component in cocktails."

Shanghai Lemon Drop

Sungari Restaurant
Portland, Ore.

1 part Yazi
2 parts limoncello
3 splashes peach bitters
Thin peach slice or lemon curl, to garnish

Method: Shake Yazi, limoncello and bitters with ice. Serve up in martini glass. Garnish with peach slice or lemon curl.

Yazi Ginger Vodka, which is combined with limoncello and peach bitters to make this Shanghai Lemon Drop, gets its sweet, spicy flavor from four different species of ginger and lemon, orange, cayenne and red pepper extracts.

Hood River Distillers

According to Tia Bledso, director of marketing for Hood River Distillers Inc., Hood River, Ore., maker of Yazi Ginger Vodka, the cocktail culture always embraces unique, fresh and new ingredients for drinks. "Yazi is another flavor profile for their arsenal," she says. "Ginger vodka is slightly unexpected, so its versatility has really helped to drive the trend."

It is a challenge to come up with a new liqueur, and it is a challenge to come up with something unique, says Luca Bianconcini, chief operating officer of Louisville, Ky.-based Dumante Verdenoce, maker of a new ultra-premium pistachio-flavored liqueur. "There's no other pistachio liqueur, but there are new flavored vodkas every day it seems. It took our founder two or three years to develop the product, including many trips to Italy. But, he is a huge pistachio fan, and his research told him there were no other pistachio liqueurs. Nutty liqueurs are so popular, he thought this would be a great product."

This Mischief cocktail is two parts Yazi Ginger Vodka to one part triple sec with a splash of lemon juice and a dash of simple syrup.

The forgotten nut

Dumante, which has been on the market for nearly three years, was developed by Howard Sturm, CEO/owner of Dumante Verdenoce and a longtime connoisseur of Italian wines, foods and spirits. Bianconcini says Sturm had no previous background in the spirits industry before developing the new spirit. "Nutty liqueurs like amaretto (almond) and Frangelico (hazelnut) are so popular for mixing, so he thought there was really a place for a fine pistachio liqueur."

The liqueur is produced and bottled in southern Italy by artisans who have been in operation since the late 1800s. The pistachios used in the spirit are from the slopes of Mount Etna in Sicily, and are the most expensive available. "Dumante is made from an infusion of pistachios, which is another expensive process as opposed to using extracts," Bianconcini says. "We could have done it the other way, but Howard didn't want to cut any corners."

Dumante Verdenoce is a pistachio-flavored liqueur produced and bottled in southern Italy using pistachios from the slopes of Mount Etna.

Dumante is designed for an after-dinner drink application, but is highly mixable and makes great cocktails and martinis. Customers are also cooking with it, adding it to desserts and savory dishes.

The signature Dumante cocktail is the Sicilian Manhattan, in which New York meets Sicily. "The drink is made with bourbon, as we're in bourbon country here, and rather than cherry juice and vermouth, we use Dumante and a dash of blood orange bitters," Bianconcini says.

Other drinks are the Martini Italiano made with vanilla vodka, Dumante and dark crème de cocoa; and the Dolce Vita, made with equal parts Dumante and Bailey's Irish Cream with a dash of Chambord.

Sicilian Manhattan

Dumante Verdenoce
Louisville, Ky.

Orange zest
2 parts premium Kentucky bourbon
1 part Dumante Verdenoce
Splash blood orange bitters
Orange slice, to garnish

Method: Rim martini glass with orange zest. Shake bourbon, Dumante and bitters with ice; serve up. Garnish with orange slice.

Herbs, spices and flower essences

While there are many nut-based liqueurs, infusing spirits with herbs, spices and flower essences is another popular way to add interesting flavor.

Yazi Ginger Vodka, which was launched in 2006 in the Northwest, is now expanding to other areas of the country and currently is carried in bars and restaurants in 38 states. "We wanted to create a spirit that would be unique, yet approachable to mixologists as well as the at-home bartender," says Bledso.

Yazi is made with four different species of ginger, as well as extracts from lemon, orange, cayenne and red pepper, giving it a sweet and spicy flavor. "This allows it to pair well with a variety of other cocktail ingredients, especially fruit. Many of our drink recipes include cranberry, lemon or apple juice," Bledso adds.

She says Yazi cocktails were created with a female audience in mind. "We wanted to create drinks that are fun, unique and visually stimulating, but also simple to make. Signature cocktails have seen dramatic growth during the last few years."

The Snap Dragon combines Yazi and green-tea liqueur with tonic water for a light, crisp cocktail. The Dragon Drop is Yazi, triple sec, sweet and sour, sugar and muddled lemon, and is served chilled and up. The Shanghai Lemon Drop is a twist on the traditional lemon drop, with Yazi, limoncello and peach bitters shaken with ice and served up.

Another new mixable liqueur is hum, a botanical spirit composed of organic rum infused with fair-trade hibiscus, organic ginger, green cardamom and kaffir lime. Produced by The Hum Spirits Co., Chicago, it debuted in November 2009, and currently is available in five states and quickly expanding across the country.

Inspired by the great *amaros* of Italy, hum was created by celebrated mixologists Adam Seger of Chicago and London's Joe McCanta. An inventive cocktail made with hum is the Botanical Timewarp, made with equal parts hum and Benedictine. "We call it the 'timewarp,' as hum was launched in November and Benedictine just celebrated its 500th anniversary," says Seger. "The drink is delicious, with hum's spicy hibiscus balanced with Benedictine's herbal complex earthiness. Hum is also great chilled and topped with sparkling wine."

He says hum can be enjoyed on the rocks with lime and a splash of soda or served tall with tonic, ginger ale or cola. Hum can also serve as a replacement for sweet vermouth or orange liqueur to kick up the classic Negroni, Manhattan or margarita.

St-Germain, an artisanal liqueur, was launched in 2007 by The Cooper Spirits Company, New York. It is the first liqueur in the world created in the artisanal French manner from freshly handpicked elderflower blossoms. The wild blossoms are gathered in the foothills of the Alps a few days each spring.

The liqueur has a subtle, yet complex, flavor, reminiscent of tropical fruits, pear and citrus. St-Germain is extremely versatile and pairs well with all base spirits, adding character to any cocktail. Some popular renditions are the St-Germain Cocktail, made with champagne and club soda;

St-Germain liqueur, with a flavor reminiscent of tropical fruits, pear and citrus, is shaken with champagne and club soda for this signature St-Germain Cocktail.

The Cooper Spirits Company

National Honey Board

Pairing honey with flavored liqueurs results in cocktails that include this Chocolate Strawberry Shake for My Honey, made with Tequila Rose, Godiva liqueur and honey simple syrup.

St-Germain and Champagne, made with brut champagne or brut rosé; and St-Germain Kir Blanc, made with Sauvignon Blanc.

The sweeter side

At Osteria Via Stato in Chicago, a popular flavored dessert cocktail is the Chocolacello. "Limoncello is the traditional Italian drink, and this is a variation of that drink," says Mo Ferris, general manager. "We also make a Strawberry-cello in the summer, when strawberries are in season."

To create the cocktail, chef David DiGregorio infuses a high-quality non-flavored vodka with a high-quality chocolate mixture. First, he heats sugar, cocoa, milk and vanilla. Then, he takes it off the heat, cools the mixture and adds the vodka.

"There's no waiting period with the Chocolacello as with a limoncello, which infuses for a long time in order to extract the flavor from the [lemon] rind," he says. "With this, you take the mixture off the fire, finish with the vodka and it's ready to go."

Another way to freshen up after-dinner cocktails is to pair honey with flavored liqueurs. "With the popularity behind the bar for seasonal, local ingredients and homemade extracts, bitters and tinctures, pure honey is a natural choice for a subtle, distinctive sweetener," says Emily Jack, marketing assistant for the National Honey Board.

Honey naturally complements the flavors in ingredients such as fruits, nuts and chocolate, says Jack. "Honey delivers both body and taste to any drink formula, not to mention a bit of romance."

Some cocktails developed by the National Honey Board are: Nuttin' Honey, made with Frangelico; Root Beer Float, which is root beer schnapps and Godiva liqueur; and Chocolate Strawberry Shake for My Honey—Godiva liqueur and Tequila Rose (a strawberry cream liqueur).

A perennial favorite, the raspberry/blackberry flavored liqueur Chambord is still widely used by mixologists. Recently, Chambord requested that Wolin create some new cocktails for the spirit.

"Luck Be a Lady Tonight was inspired by a Beefeater party with a British theme that conjured up the idea of gambling and luck in my head," says Wolin. "Playing off the sweetness of the Chambord and the juniper notes of the Beefeater, I mellowed both of these with some lillet blanc, and played off the vanilla notes in the Chambord with some Navan Vanilla Liqueur."

Tea de Resistance was similarly inspired by the French origins of Chambord. It features Chambord, Chai Tea Demera, Beefeater 24, rhubarb bitters and burnt orange zest.

Kathryn Kjarsgaard is a freelance food writer based in Forest Park, Ill.

Hal Wolin

Luck Be a Lady Tonight, one of the new cocktails created by Hal Wolin for Chambord, combines Chambord with Beefeater gin, lillet blanc and Navan Vanilla Liqueur.

A TOAST

. . . to the outstanding contributors of the culinary world and beyond.

Artlip

Michael Artlip, CEC, CCE, CHE, director of The School of Culinary Arts at Kendall College, Chicago, a member of ACF Windy City Professional Culinarians Inc., was awarded an honorary membership in the Illinois Association of Family, Career and Community Leaders of America (FCCLA) during the organization's award session at the Prairie Capital Convention Center, Springfield, Ill., April 10. Artlip was honored for his contributions to high school culinary arts in Illinois. He has supervised regional and state of Illinois FCCLA competitions for many years.

Cheramie

Randolph Cheramie, associate dean at John Folse Culinary Institute at Nicholls State University, Thibodaux, La., a member of ACF Acadiana Chapter, won second place in the Foodservice Educators Learning Community's (FELC) Ultimate Teaching Competition™ that took place at FELC's annual summit in Charleston, S.C., Feb. 27. Cheramie conducted a 15-minute demonstration on the best way to use a steamer.

Chesser

Jerald Chesser, Ed.D., CEC, CCE, AAC, professor in The Collins College of Hospitality Management at California State Polytechnic University, Pomona, Calif., a member of ACF Southern California Inland Empire Chefs & Cooks Association, will be inducted into the National Restaurant Association Educational Foundation (NRAEF) College of Diplomates at NRAEF's Salute to Excellence event May 22 at the Hilton Chicago. The College of Diplomates is a select group of professionals who actively support and strengthen the advancement of professionalism and education within the restaurant and foodservice industry. Also at the event, **Ferdinand Metz, CMC, WGMC, AAC, HOF,** president emeritus, The Culinary Institute of America, Hyde Park, N.Y., and managing partner, The Master Chefs' Institute, Escondido, Calif., a member of Mid Hudson Culinary Association, will receive NRAEF's Michael E. Hurst Lifetime of Achievement in Education Award, which honors a person who has made an indelible contribution to restaurant and foodservice education.

Metz

Chase

Leah Chase, chef/owner, Dooky Chase Restaurant, New Orleans, a member of ACF National Chapter, and **L. Timothy Ryan, CMC, AAC,** president, The Culinary Institute of America, Hyde Park, N.Y., a member of Mid Hudson Culinary Association, were inducted into the James Beard Foundation Who's Who of Food & Beverage in America at the foundation's annual awards ceremony held at Lincoln Center's Avery Fisher Hall, New York, May 3. The Who's Who of Food and Beverage in America represents the most accomplished food and beverage professionals in the country who have contributed in some substantial way to America's constantly evolving culinary scene.

Ryan

Wilson

Jacques Wilson, CEC, AAC, executive chef, El Camino Hospital, Mountain View, Calif., was named Chef of the Year by ACF Monterey Bay Chapter at its 36th Annual Chef of the Year Dinner and President's Ball held at Monterey Peninsula Country Club, Pebble Beach, Calif., March 27.

NCR wants to hear from you

Have you or a colleague recently received an award or promotion? Send your news and high-resolution headshot to ncr@acfchefs.net.

Kelly Conwell, CSC, a 2009 graduate of Johnson County Community College, Overland Park, Kan., and a member of ACF Greater Kansas City Chefs Association, is one of two candidates chosen by World Association of Chefs Societies (WACS) president Gissur Gudmundsson to hold the position of Junior WACS ambassador for the 2010-2012 term. Conwell and Sarah Primrose, New Zealand, will represent ACF and the New Zealand Chefs Association, respectively, giving input to the presidium and board of elected continental directors on matters pertaining to young chefs from around the world.

Murat Day, CEC, WCC, AAC, culinary arts/management instructor, The International Culinary School at The Art Institute of California—San Francisco, a member of ACF Orange Empire Chefs & Professional Cooks Association, was named 2010 Chef of the Year by his chapter at the chapter's board of directors meeting at the Double Tree Hotel, Santa Ana, Calif., March 16. Day has been an active member of the chapter since 1976 and has served two terms as president and vice president.

Christopher Koetke, CEC, CCE, dean of culinary arts at The School of Culinary Arts at Kendall College, Chicago, a member of ACF Windy City Professional Culinarians Inc., was named vice president of culinary-arts programs for Laureate International Universities by Laureate Education, Inc., Baltimore, in March. In his new role, Koetke will be responsible for strategic leadership of Laureate International Universities culinary-arts programs, which are offered at nine institutions in nine countries.

Scott Robinson, director of Culinary Studies and Food Service Administration at Phoenix College, Phoenix, a member of ACF Chefs Association of Arizona Inc., accepted a Chefs of Tomorrow™ grant from Sheboygan, Wis.-based Johnsonville Sausage March 19 during the Research Chefs Association's 2010 Conference & Culinology Expo in Phoenix. The grant will be used to advance the professional development of foodservice faculty at Phoenix College. The school was selected because of its faculty's dedication to equipping foodservice students with the knowledge and training necessary for entry-level or higher careers in one of many culinary and hospitality fields.

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Whether you're shopping for yourself or the perfect gift, visit ACF's e-store to purchase the latest culinary books and ACF gear. You'll find everything from cookbooks to key chains, jewelry and clothing.

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Mickey Beriau, CEC, AAC, executive chef at White Cliffs Country Club, Plymouth, Mass., hosts a cooking demonstration for more than 30 high school culinary students at ACF Cape Cod & The Islands Chefs Association Chef Day event for junior culinarians, held in February at the Zammer Institute of Hospitality at Cape Cod Community College, West Barnstable, Mass. Other guest presenters included: Noble Masi, CEPC, CMB, AAC, HOF, retired ambassador, The Culinary Institute of America, Hyde Park, N.Y.; Paul Smith, CEPC, CCE, baking and pastry-arts instructor at Cape Cod Regional Technical High School, Harwich, Mass.; and Peter Hyde, chef/owner, Bluemoon Bistro, Dennis, Mass.

Military chefs win big at Fort Lee, Va.

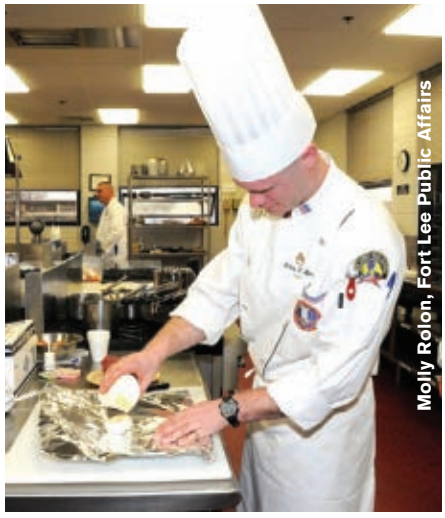
The 35th U.S. Army Culinary Arts Competition, an ACF-sanctioned event, took place at Fort Lee, Va., Feb. 27-March 12. More than 220 competitors participated and more than 3,000 guests watched the events and tasted chefs' creations from the field cooking competition. There were more than 620 entries, and nearly 500 medals were awarded.

"In the coming years, we hope the event continues to grow and that more branches of the service will participate," says CW4 Russell Campbell, CEC, chief, Advanced Food Service Training Division for the U.S. Army at Fort Lee, Va., who will be in charge of next year's event. "In addition, we hope to have every competition available for the public to watch."

Several ACF chefs were among the winners. Here are highlights from the 2010 competition: **Installation of the Year:** U.S. Army Team Europe; **Armed Forces Chef of the Year:** Staff Sgt. Joshua Spiess, CEC, Fort Monroe, Va., Old Dominion ACF Chapter; **Armed Forces Junior Chef of the Year:** Pfc. Antoinette Davison, Team Europe; **Field Cooking Competition:** Team Fort Monroe, Va.; **Student Team Skills Competition:** Team Fort Bliss, Texas; **Nutritional Hot Food Challenge:** CSC Derrick Davenport, CEC, CEPC, ACF National Chapter, and CS1 Michael Edwards, CEC, PCEC, ACF Nations Capital Chefs Association, Team U.S. Navy; **Baron H. Galand Culinary Knowledge Bowl:** Team Fort Bragg, N.C.; **Best in Class, contemporary cooking (category K):** Sgt. Billy Daugette, Team Pentagon, Sgt. Ashley Schei, Old Dominion ACF Chapter, Team Hawaii

Chefs in Hawaii raise funds for kids

More than 350 guests attended ACF Kona-Kohala Chefs Association's annual 'Q'uisine of Hearts fundraiser Feb. 14 at The Hilton Waikoloa Village, Waikoloa, Hawaii. The evening featured a dinner and silent auction to benefit the ACFEF Chef & Child Foundation, Tutu's House, a community health-and-wellness resource center in Waimea, and Green Tables, a farm and garden philanthropic initiative for children by Les Dames d'Escoffier Hawaii. More than $6,000 was raised. Second-year culinary students from Hawaii Community College's West Hawaii campus, Kealakekua, Hawaii, participated by designing and assembling a 20-foot bruschetta buffet. In addition, a total of $1,000 in tuition scholarships was awarded to Bruce Lee, Daniel Cody and Nicolai Humphries for volunteering at the event.



Staff Sgt. Joshua Spiess, CEC, 2010 Armed Forces Chef of the Year, competes at Fort Lee, Va., Feb. 28. Spiess was the only competitor who earned a gold medal in the event.

ACF New Orleans Chapter members were among volunteers at the Children's Hospital Sugarplum Ball, which took place at the hospital's new facility in New Orleans, March 20. More than 600 people attended the black-tie dinner and silent auction. ACF chefs served charcuterie cream cheese, smoked salmon and Louisiana caviar. From left to right: Lenny Minutillo, Leon West, Damian Thomas and T. Walden.

IN MEMORIAM

We mourn the passing of our fellow culinarians, who meant so much to the industry and to the American Culinary Federation.

Kurt T. Brown
ACF Akron-Canton Area Cooks and Chefs Association

Evan P. Danko
ACF Laurel Highlands Chapter

Randolph J. Franken
ACF Aruba Culinary Association

Stephen L. Sparks, CEC, CCE
ACF Washington State Chefs Association

Jacob Tiefenbach, CMPC, AAC
Fort Lauderdale ACF Inc.

Indiana chapter supports Meals on Wheels

Rick Bella, Bella Photography, Valparaiso, Ind.

Chef volunteers at the 9th annual Meals on Wheels Dine with the Chefs event, Merrillville, Ind., March 7.

More than 375 guests attended the 9th annual Meals on Wheels Dine with the Chefs event at the Avalon Manor, Merrillville, Ind., March 7, a benefit dinner and silent auction for Meals on Wheels of Northwest Indiana. Ten ACF Chefs of Northwest Indiana members, 30 students from Ivy Tech Community College and 15 students from Purdue University, Hammond, Ind., prepared the six-course dinner. More than $71,000 was raised for the nonprofit agency that serves hot meals to the homebound elderly, ill and disabled, as well as adults and children in daycare.

When the chapter began this annual event, Meals on Wheels of Northwest Indiana produced meals for 450 people each day using a small kitchen space. With the funds raised, they have since purchased a newer facility, and now serve more than 2,500 meals each day.

Orlando chefs raise money for scholarship fund, Haiti

ACF Central Florida Chapter donated $5,000 to the John Andrew Voight Scholarship Foundation in March to assist aspiring culinarians facing financial obstacles. Voight loved the culinary arts, and followed his dream by attending Le Cordon Bleu College of Culinary Arts in Orlando, Fla., until an auto accident took his life. In response, his family set up a foundation in his name, dedicated to the arts. In February, the chapter donated $2,000 to the American Red Cross to help with the ongoing relief effort in Haiti.

Celebrating Culinary Excellence with the American Academy of Chefs

AAC Chair Tom Macrina, CEC, CCA, HGT, AAC, center, greets Debbie Sonnenschmidt and Fritz Sonnenschmidt, CMC, AAC, HOF, at the Northeast Regional Conference Academy Dinner at Hotel Hershey, Hershey, Pa.

Each year, the American Academy of Chefs (AAC), the honor society of the American Culinary Federation, hosts an Academy Dinner at each ACF Regional Conference, giving members the opportunity to experience a night of fine dining with friends. This year's regional Academy dinners were a huge success.

The Western Regional Conference Academy Dinner was hosted at Isleta Casino & Resort in Albuquerque, N.M., Feb. 7. Chef Manuel Aguilar and his staff prepared a dinner focused on traditional New Mexican flavors, such as seared corn cake with black bean salsa, and pan-seared foie gras in a prickly pear reduction.

The Northeast Regional Conference Academy Dinner was hosted at the historic Hotel Hershey in Hershey, Pa., March 14, and was sold out three weeks before the event. Executive Chef Ken Gladysz and his staff did an outstanding job incorporating chocolate into savory dishes and served a dinner that included champagne-poached shrimp with hickory-smoked red pepper purée.

The Central Regional Conference Academy Dinner was hosted at Meridian Hills Country Club, Indianapolis, March 27, and was also a sold-out event. Executive Chef Joseph Miller and his staff prepared a dinner that included a duck confit amuse-bouche and prosciutto-wrapped veal loin.

The Southeast Regional Conference Academy Dinner was hosted at The Club, Birmingham, Ala., April 25. Executive Chef Chris Kennedy and his staff prepared a menu that included seared Hawaiian walu and diver scallop with chimichurri.

AAC members, don't miss out on the opportunity to experience the annual American Academy of Chefs Induction Ceremony and Dinner, Aug. 3 at the Anaheim Marriott in Anaheim, Calif. Purchase your tickets online at www.acfchefs.org or call (800) 624-9458, ext. 102. Thank you to our sponsors, who make these dinners possible.

John Kartje, CEC, AAC, far left, and Robert Walter, CEC, CCA, far right, with the first-ever Goodwill Culinary Institute (GCI) at Goodwill Great Lakes, Great Lakes, Ill., ACFEF apprenticeship graudates, left to right: Marie De Guzman, CC; Toss Baquiran; Michael Yaguchi; Kevin Smith; and Anna Daniels, CC. ACF Windy City Professional Culinarians Inc. partnered with the program in 2005 to offer work opportunities and skill development for individuals with barriers to employment.

Monterey Bay chefs cook for a cause

Attending the Drummond Culinary Academy benefit event, left to right: Bert Cutino, CEC, AAC, HBOT, HOF; retired Monterey County Superior Court Judge John Phillips; and Jeff Henderson, executive chef, The Henderson Group, Inc., Las Vegas.

Nine ACF Monterey Bay Chapter members and an ACF Chefs Las Vegas member cooked for a fundraiser at the Monterey Plaza Hotel & Spa, Monterey, Calif., Jan. 31, to benefit the Drummond Culinary Academy at Rancho Cielo, Salinas, Calif. Jeff Henderson, who discovered his passion for cooking while in prison, was the guest speaker. Drummond Culinary Academy is a learning/social services center for underserved youth in Monterey County. The academy trains at-risk youth in all areas of restaurant operations.

ACF 2010 Central Region Award Winners

Congratulations to the following winners from the 2010 ACF Central Regional Conference held at Indianapolis Marriott Downtown, Indianapolis, March 26-28. The recipients will compete for national titles against their winning regional counterparts at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

Taste SUCCESS
2010 ACF EVENTS SERIES

Chef of the Year

Sponsored by Unilever Foodsolutions

J. Kevin Storm, CEC, CCA, AAC
Executive Chef
Bellerive Country Club
St. Louis
Chefs de Cuisine Association of St. Louis Inc.

Pastry Chef of the Year

Sponsored by Splenda®

Nguyet Nguyen
Assistant Pastry Chef
The Westin Crown Center Hotel
Kansas City, Mo.
ACF Greater Kansas City Chefs Association

Chef Educator of the Year

Timothy Meyers, CCC, CCE
Chef-instructor
College of DuPage
Glen Ellyn, Ill.
ACF Windy City Professional Culinarians Inc.

Hermann G. Rusch Chef's Achievement Award

Gregory Wozniak, CEC, AAC
Retired
Germantown, Wis.
ACF Chefs of Milwaukee Inc.

Chef Professionalism Award

Sponsored by Minor's®

John Reed, CEC, CCA
Owner
Customized Culinary Solutions
Skokie, Ill.
ACF Windy City Professional Culinarians Inc.

On page 51 of the March 2010 NCR, the following recipients of Western Region ACF President's Medallions were not included:

Richard Burr, CEC, executive chef, Spirit Mountain Casino, Grand Ronde, Ore.; ACF Chefs de Cuisine Society of Oregon

Jeff Henderson, executive chef, The Henderson Group, Inc., Las Vegas; ACF National Chapter

Student Chef of the Year

Sponsored by Custom Culinary, Inc.

Brett Jacobs
Apprentice
Elcona Country Club
Bristol, Ind.
ACF South Bend Chefs and Cooks Association

Baron H. Galand Culinary Knowledge Bowl

Sponsored by American Technical Publishers

Kendall College
ACF Windy City Professional Culinarians Inc.
Allison L. Chikos, Erika Giffin, Sarah Roberts, Jacqueline Wallner, Edward E. Whitney; Dina Altieri, CEC, CCE, coach

Student Team Regional Championship

Sponsored by R.L. Schreiber, Inc.

ACF Louis Joliet Chapter
Joliet Junior College
James Bingham, Matthew Cappellini, CC, Lindsey Ciszewski, Molly Meehan and Lauren Mulvey; Timothy Bucci, CEC, CCE, CHE, and Kyle Richardson, CEC, CCE, CHE, ACE, AAC, coaches

The award recipients listed below were recognized for their outstanding contributions and goodwill.

Chapter of the Year

ACF Greater Kansas City Chefs Association

Chapter Achievement Awards

ACF Chicago Chefs of Cuisine Inc.
ACF Greater Kansas City Chefs Association
ACF of Iowa
ACF Louis Joliet Chapter
ACF Minneapolis Chefs Chapter
ACF South Bend Chefs and Cooks Association
ACF Windy City Professional Culinarians Inc.

American Academy of Chefs
The American Academy of Chefs gave a $1,000 grant to the Central Region Student Team Regional Champion, ACF Louis Joliet Chapter/ Joliet Junior College, to assist the team with expenses to travel to the national competition at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

ACF President's Medallions

Charles Duit, CEC, AAC, foodservice director, Buckner Retirement Services–Calder Woods, Beaumont, Texas; Texas Chefs Association

Jim Lund, CEC, ACE, executive chef, Rational USA, Montrose, Minn.; ACF Minneapolis Chefs Chapter

Paul Santaularia, CEC, CCE, culinary-arts instructor, Northland Career Center, Platte City, Mo.; ACF Greater Kansas City Chefs Association

Charles "Eddie" Wilson, executive chef, Clabber Girl Corporation, Terre Haute, Ind.; ACF Greater Indianapolis Chapter

Cutting Edge Awards

Kelly Cook, CEC, AAC, director, Texas Chefs Association, Dallas chapter, Hurst, Texas; Texas Chefs Association

Luis Fernando Mojica, student, Elgin Community College, Elgin, Ill.; ACF Windy City Professional Culinarians Inc.

Rajeev Patgaonkar, CEC, AAC, executive sous chef, Kellogg Hotel & Conference Center, East Lansing, Mich.; ACF Capital Professional Chefs & Cooks Association of Greater Lansing

Lindy Robinson, dean, business division, Johnson County Community College, Overland Park, Kan.; ACF Greater Kansas City Chefs Association

Rene Roncari Senior Chef Humanitarian Award

Bernard Urban, CEC, AAC
Chef-ambassador
Ben E. Keith Co.
Conroe, Texas
Texas Chefs Association

Leading by Example

By Kay Orde

Mary Campbell, CCC, CCE, HAAC, loves a challenge. When she arrived to open a culinary department at Glencliff High School in Nashville, Tenn., in the mid 1980s, there was only a pot sink, a dishwasher and a hand sink on the premises. Today, the school boasts a top-of-the-line kitchen equipped with everything from a six-burner cook-top to a double-deck oven. But Campbell has done much more than equip a kitchen over the past 25 years; she has led countless young culinarians down the path to successful foodservice careers.

And, at the age of 82, she's still teaching. So, what keeps her in the classroom long after her contemporaries have taken a well-earned retirement? "I love what I do," Campbell says. "I truly enjoy the young people. I enjoy seeing the zeal and pride in their eyes as they stand in the doorway watching the diners leave after a meal that they, the students, have prepared and served. I especially love graduation day, as they pass by me, smile and tell me how happy they are that I made them do things they particularly did not want to do. "

She knows how important it is to tackle those things that one would rather ignore. She has enjoyed cooking since she was 8 years old, and her mother "made me get in the kitchen and do it," Campbell says. She went on to raise a garden and use the produce in the dishes she cooked. And she learned an undeniable truth. "The food was good. Since I do enjoy people so much, I enjoy cooking for them, also. It is so rewarding to me."

After learning the basics in her mother's kitchen, in 1953, Campbell began working at Mincy's drugstore in Nashville as a soda jerk. From there, she spent a couple of years as a waitress before going into restaurant management, working at various venues in the Nashville area from 1956-1981. Then, Campbell's real vocation came calling.

"A friend of mine talked me into teaching at Nashville School of Technology, where I taught adults restaurant readiness," she says. "When that class ended, I heard that a culinary person was needed at Glencliff High School to open a culinary department. I was ready to meet the challenge, and from the first day, I began to build a culinary department second to none."

Today, her students work and train in the school's state-of-the-art kitchen, and they practice their skills in the Southern Tea Room, where, on Wednesdays, they prepare and serve fine cuisine for teachers and members of the public.

In October 2009, the culinary-arts program at Glencliff High School earned a special recognition from The Culinary Institute of America (CIA), Hyde Park, N.Y. The school's curriculum met the CIA's foodservice experience requirements, which means students can enroll in classes at the CIA after graduation from high school without gaining further experience.

"I teach the students above the high school level. I teach from the CIA culinary books," Campbell says. "When a student completes my class, he or she is able to enter college without even testing, and that fact makes me so very proud of them."

Such success doesn't come without knowing what it takes to be an effective culinary educator. "One must like the kids. You must be interested in them," Campbell says. "Young people today are different from young people in years gone by. They will challenge what you teach them. They want to know why this or that is done a certain way. But we all have something to learn from kids today."

Campbell

Campbell says she's privileged this year to be working with Kimberly Davis, a new addition to the culinary-arts department at Glencliff. After all these years of going it alone, she says there is a definite need for two people to be teaching culinary arts. She will retire this year, but will continue to work with Davis on the program.

If there had to be just one person in the classroom in those early years of the program, the school was fortunate to have Campbell. She's used to showing the way. She was the first female chef to be certified in Tennessee, and her culinary class at Glencliff was the first public high school in the state to have a culinary-program certification. Campbell is also a certified dining room service professional, and has trained 12 others who have earned their certifications.

But it's the training and mentoring of young culinarians that's dear to her heart, and she's not short of advice. "I would suggest to a young person today that he or she takes a class and decides whether culinary is really what they want to do," she says. "If it is, study hard. This profession requires hard work and long hours. Take every class, regardless of what field it is in, just to learn more and be well-rounded. All this will help make a professional and a leader out of the student."

As Campbell knows well, "Learning to be a leader is extremely important in life."

Certification: Same Goal, Different Paths

By Chief Warrant Officer 4 Russell Campbell, CEC®

The U.S. Army has a strong commitment to increasing awareness of the American Culinary Federation and stressing the importance of certification for its service members. Compared with their civilian counterparts, military chefs have unique challenges in achieving their certifications, such as handling deployments and trainings.

At the recent 35th U.S. Army Culinary Arts Competition held at Fort Lee, Va., culinarians from all branches of the military gathered to foster personal growth, further learning and gain knowledge about ACF certifications. I caught up with two certification candidates who, along with 220 other passionate culinarians, had come to test their knowledge and skill through individual and team competitions. These two culinarians come from diverse backgrounds in the foodservice industry and have different career aspirations; however, they share a passion to become ACF-certified in their culinary specialty.

Sgt. David Allen, a two-time competitor for the Korean Culinary Arts Team, is striving for his certified culinarian (CC®) certification while stationed in Korea. In spite of his limited exposure to culinary training opportunities because of Army training missions, his commitment to his craft is paramount. His passion is expressed through the mantra, "Lead, follow or get out of the way," which is why he encourages military culinarians to study foodservice-related manuals and to devour the foodservice correspondence courses for a clearer and deeper understanding of military foodservice operations.

Allen understands that certification is an important tool in verifying a chef's knowledge and skill and also a way to get a foot in the door. He feels that ACF certification communicates to an employer or superior your commitment and dedication to the culinary arts.

His passion for both the military and culinary arts was passed down from his father, Harold Allen. "My father has been my inspiration since I can remember. He is a great, well-rounded chef who excels in all phases of the culinary arts, and he is a former Army foodservice professional," Allen says. "I was privileged to assist him in the kitchen when I was younger." Allen recently passed his certified culinarian written exam, and plans to take his practical test later this year.

Spc. Rose Picard, a pastry chef at Fort Hood, Texas, is active with the culinary-development program at Fort Hood, where she cooks and helps to train other military and civilian cooks. She encourages civilian culinary professionals to mentor and help develop future chefs. Picard has been working as a pastry chef for more than 15 years. One of her goals as an Army cook is to set an example for other 92Gs (food service specialists), and to strive for excellence.

Spc. Rose Picard competes at the 35th U.S. Army Culinary Arts Competition, Fort Lee, Va.

"I think it is important to bring professionalism to the Army, and to tell our fellow Army cooks that they can be more than just a cook," she says. "We have the most important job in the Army, and that is feeding the soldier." Picard recently tried out for the U.S. Army Culinary Arts Team (USACAT), and is on the path to becoming an ACF-certified executive pastry chef (CEPC®).

Military culinarians have the same aspirations as civilian culinarians; they strive to be certified and be the best in their craft. With the military commitment to ACF certification, these aspirations are becoming a reality for many military chefs.

ACF Certification Commission

Get to know the members of your Recertification Subcommittee:

- Chair, Leonard Scranton, CEC, CCA, vice president, culinary services, Morrison Healthcare Food Services, Atlanta
- Urs Emmenegger, CEC, AAC, executive chef, Morrison Senior Living, La Jolla, Calif.
- Faith Jennetta, CEPC, instructor, Technology Center of DuPage, Addison, Ill.
- Art Ritt, CFE, HAAC, president, A Ritt Corporation, Deerfield, Ill.
- J. Kevin Storm, CEC, CCA, AAC, Bellerive Country Club, St. Louis

ACF Takes On Sustainability

By Nick Weber

Beginning in 2009, the American Culinary Federation Education Foundation (ACFEF) Apprenticeship Program began to make sustainability a top priority. New initiatives have been introduced and new resources are being used. Assisting with this change is a federal grant from the U.S. Department of Labor that has allowed ACFEF to seek guidance from several experts in the field of sustainability, including Christopher Koetke, CEC, CCE, dean of The School of Culinary Arts, Kendall College, Chicago, and vice president of culinary-arts programs for Laureate International Universities, and Chris Moyer, manager of the National Restaurant Association (NRA) Conserve: Solutions for Sustainability.

Koetke and Moyer, who are industry leaders in the area of sustainability development, held a series of meetings on the many facets of modern sustainability with ACF national office staff in St. Augustine, Fla. From these meetings and many hours of research, ACFEF, in conjunction with the ACFEF Apprenticeship Committee, identified four major areas of concern regarding sustainability, and crafted a mission statement that would reflect their goals going forward:

"The ACFEF Apprenticeship Program fosters awareness of sustainability issues impacting the culinary industry, including energy, water, purchasing and waste. These sustainability initiatives must exist in an environment of quality and fiscal responsibility."

With this statement as a guide, the ACFEF has created and unveiled several important initiatives directly related to sustainability. These programs include a new electronic apprenticeship logbook that allows ACFEF to vastly reduce the apprenticeship program's paper use. Most important, though, is ACFEF's commitment to introduce sustainability into the apprenticeship curriculum. New sections that pertain strictly to sustainability have been created for each logbook station and will be included in the 2010 version of the logbook. These sections are based on the doctrine of ACFEF's sustainability mission statement and focus on a specific area in each station.

The new sections will be augmented with a vast amount of electronic resources, including videos, research papers, PowerPoint presentations and many graphic and audio resources. All these learning aids will be housed online with the new electronic logbook for easy access by students and instructors. This online gathering place, or learning portal, will be exclusively for ACFEF apprentices and apprenticeship administrators/educators. The online portal will also offer seamless communication among apprentices and their supervising chefs and peers.

As noted in the mission statement, the four areas of emphasis for ACFEF apprentices are energy, water, purchasing and waste. Each area holds limitless possibilities for sustainable projects and programs. Students will be exposed to myriad ideas and procedures relating to sustainability, ranging from something as simple as replacing a light bulb or fixing a leaky faucet to researching new types of building materials and HVAC systems.

Another exciting possibility is a budding partnership with the NRA Conserve: Solutions for Sustainability. The NRA has developed a series of videos detailing several key areas of sustainability, and ACFEF and the NRA are attempting to create a way to share these audiovisual tools with the next generation of chefs. ACFEF is excited about the prospect of another successful collaboration with NRA.

The newest addition to the ACF sustainability movement is "Sustainability Corner," monthly insights into the constantly growing realm of sustainability, located on ACF's Web site at www.acfchefs.org under the "Resources" tab. "Sustainability Corner" will profile industry leaders and feature everything from growing trends to new technologies.

Overall, this federal grant has allowed the ACFEF to not only bring its apprenticeship program up-to-date, but to position our apprentices at the forefront of an increasingly important movement. The next generation of chefs will not just want to know about sustainability, they will have to, and those trained by ACFEF will be leading the charge.

Six Chefs Earn a Place on ACF Culinary Team USA

ACF Culinary Team USA Manager Steve Jilleba, CMC, CCE, AAC, has named the following chefs to ACF Culinary National Team USA: Timothy Bucci, CEC, CCE, CHE; Anthony "Ben" Grupe; Joseph Leonardi, CEC; Timothy Prefontaine, CEC; J. Kevin Storm, CEC, CCA, AAC; and Eddie Tancredi. The announcement followed hot-food tryouts at Elgin Community College, Elgin, Ill., April 10.

"We had an exceptional group of candidates try out for the team, and these chefs represent the best of everyone's efforts," said Jilleba, a corporate executive chef at Unilever Foodsolutions, Lisle, Ill., who has a long history with ACF Culinary Team USA. "This was a true test of skills that put chefs up against other chefs, and the work and creativity from these candidates was impressive. These six team members showed that they were striving for perfection and making every effort to reach excellence.

"The team represents the U.S. on the global stage, and team members will have the opportunity to continue to hone their skills in the kitchen under pressure and better themselves in all kinds of ways. It will revolutionize their thoughts on food and cuisine, and expose them to remarkable ways of practicing their craft as they represent their country."

The team will compete at the Culinary World Cup in Luxembourg in November and at the *Internationale Kochkunst Ausstellung* (IKA) in Erfurt, Germany, in 2012. The IKA has been held every four years in Germany since 1900.

Timothy Bucci, CEC, CCE, CHE
Chef/Professor
Joliet Junior College,
Joliet, Ill
ACF Louis Joliet Chapter

Timothy Prefontaine, CEC
Executive Chef
The Fort Worth Club,
Fort Worth, Texas
ACF National Chapter

Anthony "Ben" Grupe
Sous Chef
St. Louis Country Club,
St. Louis
Chefs de Cuisine Association of St. Louis Inc.

J. Kevin Storm, CEC, CCA, AAC
Executive Chef
Bellerive Country Club,
St. Louis
Chefs de Cuisine Association of St. Louis Inc.

Joseph Leonardi, CEC
Executive Chef
Somerset Club,
Boston
ACF Rhode Island Chapter

Eddie Tancredi
Sous Chef
New Albany Country Club,
New Albany, Ohio
ACF Columbus Chapter

The U.S. has an impressive record at the IKA. In 1976, Culinary Team USA brought home a record number of medals, including 28 gold, and tied for third place with France overall. The 1988 U.S. team was awarded the highest IKA honor—World Champions. In 2004, at the 21st IKA in Erfurt, the national team won back the title in hot-food cookery.

Try out for Culinary Youth Team USA

ACF Culinary Team USA is taking applications for a youth team to represent the U.S. at the 2012 *Internationale Kochkunst Ausstellung*. Teams of four members and an alternate should submit an ACF Culinary Youth Team USA application to Michelle Whitfield at the ACF national office to be received by May 31, 2010. Team members cannot be older than 25 on Dec. 30, 2012. An entry fee of $250 and a letter of commitment from the team members' chapter must accompany the application. Youth team tryouts will be held during the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

For an application form and terms and conditions, go to the ACF Culinary Team USA page on the ACF Web site and scroll down to "Youth Team."

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Photo courtesy of John Mairs/Anaheim/Orange County Visitor & Convention Bureau

ACF 2010 NATIONAL CONVENTION

August 2-5 | Anaheim Marriott

TRADE SHOW AUGUST 3 & 4 | ANAHEIM CONVENTION CENTER

Saturday, July 31

From the Kitchen Serving the Community Come to town early and support the Chef & Child Foundation (CCF) as it spearheads a community education project. Join your fellow chefs and lead nutritional education activities for the local Anaheim community. CCF is seeking volunteers to participate. Contact kbegley@acfchefs.net for more information.

Photo courtesy of AOCVCB

Sunday, August 1

Hands-On Workshops Celebrate the culinary arts during these skills-sharpening sessions. Classes include fruit and vegetable carving, sugar showpiece design, rolled fondant and cake decorating and tallow sculpting. Separate registration is required. Members pay just $25 per class with the purchase of a full registration. A la carte and nonmember rate is $75. Class size is limited, and advanced registration is recommended.

Educator Development Series, *sponsored by Canada Cutlery, Inc.* Two 4-hour sessions are designed to help educators hone the skills needed to demonstrate proficiency in educational theories and teaching and learning processes. The components address the disciplines common to all professional educators. A separate registration fee of $75 is required.

Icebreaker Reception Let your toque down and kick off the convention in true ACF fashion. Grab a bite, have a beverage and catch up with old friends or make some new ones. Then, join your hosts from ACF Orange Empire Chefs & Professional Cooks Association as they organize a progressive dine-around featuring the area's local culinarians. Welcome to Anaheim!

Monday, August 2nd

Featured Events Chef Educator of the Year Competition—four regional winners vie for the title of 2010 Chef Educator of the Year; ACF Culinary Youth Team USA tryouts; American Academy of Chefs Golf Classic; AAC spouses outing—be part of a studio audience for "The Price is Right."

Tuesday, August 3rd

Featured Events Board of Governor's Meeting; American Academy of Chefs Dinner; Trade Show, Day 1, featuring Student Team National Championship, *sponsored by R.L. Schreiber, Inc.*; Baron H. Galand Culinary Knowledge Bowl, *sponsored by American Technical Publishers*; One-Pot Win a Lot, *sponsored by Riviana*; Make-It-Mini Dessert Trio, *sponsored by MARS Foodservice*. Competitions feature this year's regional champions going toque to toque for the right to be 2010 national champions. American Culinary Federation National Championship—the tradition returns in 2010 as a military chef competition. Each of the five branches of the U.S. military field a two-person team.

Wednesday, August 4th

Featured Events Trade Show, Day 2, features competitions to determine the national champions for Student Chef of the Year, *sponsored by Custom Culinary, Inc.*; Pastry Chef of the Year, *sponsored by Splenda®*, and U.S.A.'s Chef of the Year™, *sponsored by Unilever Foodsolutions*.

Thursday, August 5th

Featured Events General Session; Chef Professionalism Lunch, *sponsored by Minors®*; President's Grand Ball.

Photo courtesy of AOCVCB

ACF 2010 NATIONAL CONVENTION

August 2-5 | Anaheim Marriott

TRADE SHOW AUGUST 3 & 4 | ANAHEIM CONVENTION CENTER

Outstanding Educational Programs

ACF offers educational seminars and culinary demonstrations for both student and professional culinarians as a means of earning continuing-education hours for certification.

Catering Creativity, ***sponsored by Catersource*** Mike Roman, president/founder of *Catersource Magazine*, leads this fast-paced, idea-filled session detailing the latest thinking on establishing or enhancing a catering profit center.

Sam Choy Award-winning restaurateur, best-selling cookbook author and TV host shares his expertise relating to the diverse cultures and flavors of Hawaii.

World-Class Desserts Using EntreMats, ***sponsored by PreGel America*** Explore the world of EntreMats as Chef Frederic Monti unveils his secrets for creating timesaving world-class pastries using innovative flavor combinations.

Tsunami of Sickness . . . Seeking Higher Ground, ***sponsored by Chef & Child Foundation*** Join internationally recognized culinary television personality and award-winning author Graham Kerr, HAAC, HHOF, as he shares his message and methods to help convert habits that harm into resources that heal.

Expanding Your Menu while Reducing Your Salt, ***sponsored by VitaMix*** Chef Andy Bacigalupo shares some of the recipes that helped him overcome his addiction to salt, as seen on "The Dr. Oz Show."

The Dessert Architect, ***sponsored by Vita-Mix*** Noted author/educator Robert Wemischner will feature plating techniques that emphasize flavor, contrast, seasonality and the latest in contemporary dessert plating trends.

Get Beef Working for You in Tough Times, ***sponsored by The Beef Information Center*** Marty Carpenter and Jeff Trafford offer unique ideas using both traditional steak cuts and some alternative cuts.

Olive Oil Tasting and Sensory Exploration, ***sponsored by California Olive Ranch*** Sample tastings of olive oils from various regions of the world presented in different applications designed to provide chefs with an understanding of the varieties available and their best uses.

Global Flavors and Your Menu: Greece and Japan, ***sponsored by Unilever Foodsolutions*** Steve Jilleba, CMC, CCE, AAC, showcases unique dishes from these two culturally diverse countries.

Every Ounce Counts, ***sponsored by Vita-Mix*** Michael McGreal, CEC, CCE, leads this entertaining and interactive demonstration using food, recipes and professional cooking methods to illustrate a new, practical and fun approach to learning and applying the concepts of culinary math.

Contemporary Buffet Style Desserts and Techniques, ***sponsored by Vita-Mix*** Presented by Joseph Decker, CMPC, Schoolcraft College.

Save Energy & Water To Reap Cold, Hard Cash, ***sponsored by Kendall College and Fisher-Nickel, Inc.*** Chris Koetke, CEC, CCE, MBA, leads a panel discussion of industry experts who offer examples of simple, everyday steps any operator can take to save energy and water.

Healthy Attributes of Oil: The Learning Module, ***sponsored by Canola Oil*** Focuses on the healthy application of oils in culinary recipes while connecting chefs to the growing process.

More sessions are being added. Check the ACF Web site for the most up-to-date information, including schedules, presenters and more.

REGISTER ONLINE AT WWW.ACFCHEFS.ORG

1st Annual Chefs Golf Classic

Join us as the Academy hosts its First Annual Chefs Golf Classic, Monday, August 2, at the beautiful Anaheim Hills. For only $50 for ACF members and $150 for nonmembers, you get round-trip transportation from the Anaheim Marriott, continental breakfast, boxed lunch, range balls, golf cart (GPS equipped) AND a special Academy gift bag! There will be limited club rental available at $15 per person.

This is a great way to start the ACF National Convention. Register today to secure your spot! Download the form at www.acfchefs.org and mail with payment to the Academy national office by July 1.

For more information, contact Michelle Whitfield at (904) 484-0202 or Paul O'Toole at (610) 248-4790.

Harry Hoffstadt, CEC, AAC, HOF, Golf Classic honorary chairman

AAC National Convention Schedule

- **Sunday, August 1** — AAC Board Meeting
- **Monday, August 2** — AAC Golf Classic; Spouses event to "The Price Is Right"; Fellows Meeting
- **Tuesday, August 3** — AAC Dinner and Induction Ceremony
- **Wednesday, August 4** — Spouses Brunch

American Academy of Chefs

39th Annual Induction Dinner at the Anaheim Marriott

Photo courtesy of AOCVCB

Tuesday, August 3

Reception starts at 7 p.m. • $140 — seating is limited

Tickets are on sale now;
call (904) 484-0202 for more information.

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- $450 for culinarian, professional culinarian and allied/associate members—a savings of $249 off the regular rate!
- $425 for seniors, juniors and students—a savings of $174 off the regular rate!

Early Registration Discount!

Purchase a **FULL REGISTRATION** before June 18 and enjoy the following Early Registration Discounts:

- $575 for culinarian, professional culinarian and allied/associate members—a savings of $124 off the regular rate!
- $525 for seniors, juniors and students—a savings of $74 off the regular rate!

Member Discount!

After June 18 a full registration will be:

- $699 for culinarian, professional culinarian and allied/associate members
- $599 for seniors, juniors and students

Register online today via the national convention section of the events Web page at www.acfchefs.org.

Single-day program badges and other a la carte options are available. Check the ACF Web site, or call ACF Events Management at (800) 624-9458 for more information.

Check Out the Anaheim Marriott

ACF attendees receive a discounted rate of $139 per night plus tax. Reservations must be made before July 9 to receive this discounted rate.

Book your room online through the national convention page of the ACF Web site, www.acfchefs.org, or call (800) 266-9432.
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2010 ACF NATIONAL CONVENTION

Aug. 2 – 5 | Anaheim Marriott | Anaheim, CA

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Register online at www.acfchefs.org or mail or fax this form to: American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095, (F): 904.825.4758 • (P): 800.624.9458

Registration Form Please complete one form for each person attending. Spouses pay the same rate as member. ❑ Check here if you are a member's spouse.

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*** If provided, you may receive e-mail notices of products and special offers from ACF sponsors and exhibitors.**

Badges and tickets must be picked up on-site at the preregistration desk. For special services, call ACF Events Management at (800) 624-9458 or e-mail events@acfchefs.net.

MEMBER STATUS	REWARDS RATE* (Before 6/18)	EARLY (Before 6/18)	REGULAR
Culinarian/Professional Culinarian	❑ $450	❑ $575	❑ $699
Junior/Student Culinarian	❑ $425	❑ $525	❑ $599
Senior	❑ $425	❑ $525	❑ $599
Allied/Associate/Culinary Enthusiast	❑ $450	❑ $575	❑ $699
Non-ACF Member	N/A	❑ $699	❑ $799

FULL REGISTRATION PACKAGE** includes select meal functions and badge for entrance to convention programming and trade show. To receive a discount, registration with payment must be postmarked prior to 6/18. Preregistration closes 7/16, and tickets must then be purchased on-site.

**Rates are for convention registration only. Room rates are separate.

* To be eligible for the Rewards Rate, attendee must be an ACF member in good standing, purchase a full registration before June 18, 2010 and stay a minimum of four nights at the Anaheim Marriott. Check Web site for details.

A LA CARTE REGISTRATION OPTIONS

❑ 1-Day Program Badge—Education Only ❑ Mon. ❑ Tues.* ❑ Wed.* — #_____ x $65 = _____
Access to seminars and demos (**excludes** career development refreshers); no meals included. *Includes one Trade Show pass.

❑ 1-Day Program Badge With Meals ❑ Mon. ❑ Tues.* ❑ Wed.* — #_____ x $95 = _____
Access to seminars and demos (**excludes** career development refreshers) **plus** meal functions. *Includes one Trade Show pass.

❑ Thursday Program Badge—Education only — #_____ x $65 = _____
Access to seminars and demos (**excludes** HACCP Training) **plus** General Session; no meals included.

❑ Thursday Program Badge With Meals — #_____ x $125 = _____
Access to seminars and demos (**excludes** HACCP Training) **plus** General Session; **includes** Breakfast and Chef Professionalism Lunch.

❑ Thursday Program Badge—All Access — #_____ x $250 = _____
Access to seminars and demos (**excludes** HACCP Training), General Session, meal functions, **plus** the President's Grand Ball.

❑ Ice Breaker Reception (8/1) — #_____ x $85 = _____

❑ Theme Party (8/2) — #_____ x $85 = _____

❑ President's Grand Ball (8/5) — #_____ x $140 = _____
❑ Kids (12 years or younger) — #_____ x $95 = _____

❑ Student Mentoring and Culinary Forum (8/4) ❑ ACF Member ($35) ❑ Student Non-Member ($50) — #_____ x $____ = _____

Professional Development Program

❑ Educator Development Series (8/1, $75 ea.) ❑ Session 1 ❑ Session 2 — #_____ x $75 = _____

❑ Career Development Series
❑ Nutrition (8/2) ❑ Management (8/3) — #_____ x $75 = _____
❑ HACCP Manager Training (8/4) — #_____ x $100 = _____
❑ Certification Written Test (8/3) Certification Level _____ — #_____ x $100 = _____

❑ Accreditation Workshop (7/31) — #_____ x $125 = _____

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Refund Policy: Cancellations must be in writing and postmarked before 6/30/10 for full refund less a $50 processing fee. No refunds available after 6/30/10.

CRÈME FRAÎCHE Kendall Farms Crème Fraîche is lower in fat and calories than butter and oil, contains no added salt and is gluten-free. Recipes, uses, preparation methods and product information is available online or on a CD. For more information, call (805) 466-7252 or visit www.kendallfarmscremefraiche.com.

VEGETARIAN MIXES Harmony Valley Vegetarian Mixes replace ground beef or sausage in any dish. Mixes are vegan, kosher, high in protein, trans fat- and cholesterol-free and a source of fiber. Available nationwide through major food distributors. For more information, call (800) 898-5457 or visit www.HarmonyValleyFoods.com.

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